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Special Contributors for 1867

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COLMAN'S RURAL WORLD

Is devoted to the promotion of the AGRICULTURAL, HORTICULTURAL AND STOCK INTERESTS OF THE VALLEY OF THE MISSISSIPPI.

It is issued on the 1st and 15th of every month, in quarto form, each number containing 16 pages, making a volume of 384 pages yearly. TERMS—\$2.00 per annum in advance. But on and after

JANUARY 1, 1868, IT WILL BE ISSUED **EVERY WEEK, at \$2.00 PER YEAR.**

PREMIUMS in GRAPE VINES, SMALL FRUITS, FRUIT TREES, SEWING MACHINES, AND KNITTING MACHINES.

Given to Club Agents. See List of Premiums advertised in this number.

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[Written for Colman's Rural World.]

The Social Position of the Farmer.

There is no occupation that requires so constant an interchange of views as that of the cultivator of the soil, and no one that to so great an extent prevents this needful interchange.

The remoteness of a large proportion of settlements, especially in the newer portions of the country; the extreme hurry during the spring, summer and fall months, prevents any great time being spent in this exchange of opinion; and the severity of the winter season and bad roads act equally against him in this respect. Well written standard works, or serial publications, to some extent, can keep him "posted,"—but, alone, tend to shut up the mind and induce book-worm-ism.

In the study and comprehension of a subject read of, nothing clears the mind, sharpens the understanding, and impresses it on the memory like conversation: in fact, the living voice is

the grand distinguishing excellency and greatness of man as a being; and the benefits of this is felt in a very marked degree when we try to compare our ideas and experiences with that of others.

To give effect to reading—to assimilate our reading and our thinking, so as to make it a part of ourselves, we must converse as well as read and experiment, and Farmers' Clubs or Horticultural Societies afford the appropriate opportunity for this improvement.

But unless there is a powerful influence awakened, there are so many circumstances that form an excuse for not attending these meetings—such as distance, bad roads, want of time, &c.—that this state of isolation is maintained; no community of knowledge or concert of action is kept up, and while the cultivators of the soil are numerically the strongest class in society, they are, in every other respect, the weakest.

In order to overcome these difficulties, some powerful influences must be set to work. Some principle must be laid hold of that will successfully combat the evils of isolation, and unite those scattered atoms, and give it the proper power, consistency, intelligence and unity of action, and the question arises, What can this agency be? We think it may be found in the innate principle of curiosity. We conceive that there are principles in human nature that can be brought into action, and produce these very desirable results—and we know that a well-directed effort is being made to produce these most important to them—so that our agricultural community shall no longer be like a chain of sand—but like a well-disciplined, enthusiastic army.

How Much Land the Farmer Owns.

A popular writer says, "No farmer owns any deeper than he can plow." The rest is the unhand-selled globe. But it contains the greater part of what the farmer might use; it is there for his taking—the most of it. He can do much of this by simply adjusting his clevis-pin; by using a little longer spade. Bring up the rich soil; it wants to see the light; it wants to do duty for man. In some places this layer is many fathoms in depth. It is there, a treas-

ure, as gold is a treasure in the mine: the skill of man needs but be applied to develop it.

THE ST. LOUIS FAIR

The Seventh Fair of the St. Louis Agricultural and Mechanical Association, was opened on Monday the 7th of October and continued during six days, and on the Monday following such stock, &c., as exhibitors desired to dispose of, was sold at auction.

The weather was remarkably fine during the whole week; a shower which fell on Tuesday evening gave a delicious freshness to the streets in the city and the grounds.

Notwithstanding a visitation of the cholera two weeks before the Fair, which raised many serious apprehensions, and deterred many exhibitors and visitors from participating, still the attendance was very large, and the Fair a decided success. The attendance during the week could not be less than a hundred and fifty thousand persons. The receipts amounted to over \$100,000. The booths alone brought over \$9,500.

The Fair is an institution of which the city and entire State is justly proud. It will be quite impossible to give anything more than a mere glance at a few of the most striking and important objects, for want of space, but in future, when the *Rural World* will appear every week, we shall have more room for such interesting matters.

The Grounds, of course, form a striking feature. We are always pleasantly impressed with the important lesson taught in the laying out of the grounds—that of permitting as much of the original forest growth to remain as possible, and the introduction of a great variety of the more rare and ornamental varieties, both deciduous and evergreen—it is a pleasing mode of exhibiting their merits. The introduction of water is another invaluable feature, producing a feeling of coolness and activity that is quite grateful.

The Cottage, the Deer House, the Aviary—are all appropriate.

The attendance at this season leads us to look forward to the not-far distant day, when the Arena and Amphitheatre will have to be

extended west in the form of an ellipse, and crowd out the dingy, confused row now devoted to machinery, fruits, vegetables, and a lot of sundries, to more elegant, roomy and detached structures, and then extend the entire grounds over another fifty acres to the West.

The growing interest exhibited in the last seven fairs—the strong tide of public feeling in behalf of industrial progress—the awakening energies of our State—the grand central position of our city;—all press upon this point with so much force, that a few moments' reflection will convince every one, that if the Directors and Stockholders initiate such an imposing scheme, on so grand, so liberal a scale—they can come successfully out of the influences of the scathing years of civil strife, and the terror-striking effect of the lingering pestilence. They should undertake a grand extension of the scheme so as to keep pace with the demands of the age. The erection of neat, isolated small buildings, for the illustration of special arts, &c., has a tendency to spread the immense throng of people more over the entire area, and thus afford more comfort to visitors, exhibitors and business men. The whole-souled liberality to the members of the Press of every one—from President Barrett to the doorkeepers of the several halls—have done much to make the Fair the popular institution it is; and it is but strict truth and impartial justice to say, that we never saw a rude act or heard an unkind word from an official of any grade. Another pleasing circumstance is, that the record of the health of the city shows that notwithstanding the forebodings of some and the exaggerations of others, not a case of extra disease or death is recorded as occurring during the week.

The hall appropriated to the Products of Field and Garden Food, &c.—Class D—is a counterpart to the Fruit Hall and connected with it. The display was small, very far below average in extent. Some of the articles were very fine.

A bale of cotton made within 19 miles of the city, was exhibited; some very good cheese; a considerable display of tobacco; grain and vegetables poorly represented. The season had much to do with the paucity of the display of preserves, jellies and pickles good. McKay & Hood, of St. Louis, exhibited a case of pickles arranged with much taste. There were some very good samples of honey in the comb and strained. A jar of eggs preserved for two years looked well. The "Triumph Fruit Jar" was well displayed and gives promise of being good. Cakes and confectionary tolerably well displayed—but at the head of all stood a good loaf of bread. A loaf of bread by a child was especially noticeable, and called to mind the words of Scripture, "train up a child in the way he should go," &c.—this is certainly in the right way—the effort of a "little girl" deserves the highest commendation. It was truly pleasing to see the very large display of home-made bread. Among the noticeable premiums awarded in Class D, were—

\$5 for best bushel fall wheat, and \$5 for best

bushel of rye, both to N. Lackland, Mexico, Mo.

\$5 for best bushel of oats, to Insane Hospital, Jacksonville, Ill.

\$5 for best bushel of corn, to Mrs. H. Jones, St. Louis Co. Mo.

\$10 for best bushel Irish potatoes, J. E. D. Cozzens, St. Louis.

\$10 for best bushel of sweet potatoes, O. L. Burdick, St. Louis.

\$5 for best 12 stalks of rhubarb, Colman & Sanders, St. Louis Nursery.

\$5 for best 12 heads of cabbage, John Hutchin, St. Louis.

\$5 for best collection of beets, J. E. D. Cozzens, St. Louis.

\$10 for best 10 lbs. fresh butter, Sarah Kendry.

\$5 for best 10 lbs. kettle rendered lard, Mrs. Sallie Settle.

\$5 for best 5 lbs. of honey, A. J. Long.

\$5, first premium, for preserved peaches, Mrs. Wm. Kinder.

\$5 for best preserved tomatoes, Mrs. D. T. Jewett, St. Louis.

\$5 for best preserved grapes, to Mrs. D. T. Jewett, St. Louis.

\$5 for best preserved quinces, Mrs. B. D. L. Brown, St. Louis.

\$5 for best apple butter, Mrs. M. E. Bartlett.

\$5 for best peach butter, Mrs. M. E. Gamewell, St. Louis.

\$5 for best tomato butter, Mrs. W. C. Condit, St. Louis.

\$5 for best currant jelly, Mrs. Minerva C. Newton, St. Louis.

\$5 for best plum jelly, to same.

\$5 for best raspberry jelly, to same.

\$5 for best grape jelly, Mrs. D. T. Jewett.

\$5 for best strawberry jelly, to same.

The Gallinarium, for class I, is a very neat wire structure. All the varieties of poultry were represented. L. W. H. Wright, of St. Louis County, was the principal exhibitor.—The Creve Coeur chickens, recently from Paris, are large and strange. The African geese are pictures—the colors rich and pure and their form handsome. The rabbits were nice, and called up from the memories of boyhood our first efforts at stock breeding.

L. W. H. Wright took the premiums for the following: best pair Dorkings white, best pair Polands golden crest, Bantams black laced. For best chickens of any breed. Best display of Black Spanish, (recommended for premium.) Best pair of Aylesbury ducks; best pair of Rouen ducks; best pair of Muscovy ducks; best pair of Bremen geese; best pair of Hong Kong geese; best display of geese; rabbits, French and English.

The following premiums were also taken by the parties named: Best pair of Shanghais, G. Haslingher, St. Louis. Best pair gray Dorkings, best pair of Polands black and white crest, best pair silver crest, and best display of chickens, J. F. Campion. Best pair Hamburgs, L. C. Waite, St. Louis. Bantams, white laced, Chas. Leonon. Best game chickens, C. K. Garrison. Best pair Poland ducks, Josiah Whiteside, St. Louis, Co. Bantams gold laced, and best pair turkeys, Mrs. Maggie Ramsey, St.

Louis. Best pair pea fowls, Mrs. J. N. McCausland, St. Louis County. Best display of Guinea fowls, Thos. P. Sappington, St. Louis County. Golden Eagle, Geo. R. Bissell, St. Louis County.

The Textile Hall, for Class G, was well represented with the finest efforts of the wheel, loom and needle. The immense number of articles on exhibition, crowded the building, and would have required twice the room to do justice to its contents.

The Singer, Wheeler & Wilson, and Grover & Baker Sewing Machines, had each separate apartments on the grounds. The Willcox & Gibbs' and the Florence Sewing Machines were in the hall. The Lamb Knitting Machine was in operation near the door—the lady in charge kindly presented us with a sock knitted while holding a baby on her lap. A carriage Afghan made by this machine was most beautiful. The woolen goods of Thorp & Co., Eagle Woolen Mills, St. Louis, and the St. Charles (Mo.) Mills, were highly finished, beautifully colored and most substantial, consisting of beaver, casimere, tweed, jeans, linseys, flannels, and most excellent blankets.

As we looked on this astounding collection of the labor of woman's fingers, we were amazed at such a stupendous exhibition of patient industry and artistic taste. The stitching of those pictures, the knitting of those counterpanes, the piecing of those quilts—exhibit that best of human qualities, *patience*, in a high degree. The wax fruit was very fine. A suit of "Forest woolen fabrics" exhibited so much taste in color and knitting, we almost felt their warmth. The shell work was exquisite and in great variety. Some of the wax flowers were more like the night freaks of the Frost Genius than the work of even ladies' fingers. Then the feather pieces!—what could be more light, airy, and fascinating. And then that picture of feathers in their natural colors!—what exquisite taste and skill in combination! Seeds and mosses, and hair and wool, were all made to illustrate some floral gem; but the grass picture fairly took us by storm—it eclipsed all that we had before seen. And beside it hung a quilt by a lady 75 years of age, Mrs. Elizabeth Andrews, of St. Louis. Could anything be more appropriate to close the beautiful scene, than the grass picture and the industrial picture of departing woman sinking into an honored resting place with the needle in her hand?

There were a great number of premiums taken in this department, mostly by St. Louis competitors, and we shall only mention a few.

Jeans, 1st premium and diploma, to D. & B. Samuels, St. Louis.

Woolen Cloth, 1st premium and diploma, to St. Charles Woolen Mills.

Tweeds, 1st premium and diploma, to Thorp & Co. Linsey, 1st premium and diploma to same. Best Flannels, diploma to same. Blankets, 1st premium and diploma to same.

Woolen Yarn, 1st premium and diploma, to St. Charles Woolen Mills.

Knit Shirts, 1st premium, to Mrs. Augusta Lackland, Mexico, Mo.

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Counterpanes, domestic weave, 1st premium, Mrs. Benson, Osage Co., Mo.

White Quilts, solid work on muslin, 1st premium, Mrs. Cover, Griggsville, Ill.

In our next, we shall talk about the other departments of the Fair. A. E.

SEED WHEAT.

The farmer would do well before selecting his wheat for sowing, to confer with his neighbors and others, on soils similar to his own, for the purpose of ascertaining from their combined experience which is the best variety for his soil and climate. Having settled this point, let him insist upon a clean sample of the kind he is to sow, having no mixture of rye, oats or other seeds. It should be wheat that was very nearly ripe when cut, that stood in the field a little later than the best time for harvesting to grind into flour, and that was cut in good weather and secured without heating.

If a large extent is to be sown, it is well worth while to place a counted number of the kernels into a moist soil, and ascertain whether all will germinate, and if not all, what proportion. Wheat will sometimes look well, when it is unfit to sow, owing to having been heated at harvest time. The trial suggested will show in what degree its vitality remains unharmed, or to what extent it may have been injured; and it is but little trouble and no expense, to make trial of seed before putting it in the ground. As good seed is one of the least costly requisites for a good crop, it is unwise not to make sure of its being good.

Since wheat is liable to have some of its grains affected by fungi, it is well to soak it a short time before sowing, in tepid water, and then dry it off in quick-lime recently water-slaked. This, it is believed by many, prevents the communication of the disease to the future crop.

As regards the quantity of seed per acre, we believe, if the soil is rich and well prepared and wrought into a nice seed bed, that one bushel sown evenly and covered to nearly an equal depth, is as good as more.—*Farm and Fireside Journal*.

ICE HOUSES.

A good place to build a cheap ice house is under some shed, or where it will be shaded from the sun by trees or buildings, and a northern aspect should always be selected, and the door be always on the north side. A box, ten or twelve feet square, is large enough for a good sized family. This may be roughly made and battened; the floor may be of loose planks laid with straw or poles, or scantling may be laid in the bottom and slabs over them; any method will do that will secure good drainage, as the ice will melt very rapidly in contact with water. A space of from ten to fifteen inches should separate between the inner box and the outside boarding, and this space should be filled with spent tan bark or sawdust. The roof should also be double and filled in the same way and provided with a wooden chimney for ventilation.

The ice should be cut and stored when the

weather is cold, in such a size as to fill all the space to within six inches of the sides and twelve inches of the top. The courses should be laid so as to break joints, and compactly, so as to form, when all is in, a solid mass of ice; if any spaces should occur between the cakes, they must be filled tightly with pounded ice. The space surrounding the ice should be packed with clean straw, sawdust or turning chips, but there should be a little space on the top to facilitate ventilation. The top ventilation must be good, else the straw will gather dampness, and the contact with the ice will cause it to melt rapidly.

The building should be thoroughly banked up around it to prevent all circulation of air, and the ground should be sloping so as to carry off all drainage. If an ice house is near running water, it may be very easily filled in freezing weather by placing a hose or other conductor so as to allow the water to slowly fall into the interior, when it will freeze into a dense solid mass, which will keep better than ice laid in separate cakes.—*Rural American*.

HOW TO GET THE STRENGTH OF THE SOIL.

That grain which draws the strength of the soil best, is the best grain to grow: experience will tell us which grain this is. There is also theory on the subject which may aid. We know that corn and root crops are excellent to take up the strength of inverted sod, the sod heating, by its fermentation, the ground, thus preparing it below, while the sun does its work above. But sod, in order to have this effect, should be plowed in the spring. For grass and the slight-rooting grains, sod should be plowed shallow, keeping it (inverted) at the top. This is done for wheat, in Europe, with the greatest success. Pretty much the same principle prevails where a top-dressing of manure is applied, either spread on the surface or slightly plowed in. For corn, this will not do. It is not so good for clover (save to start it), nor beets, carrots, turnips, &c.

Where clay prevails largely, wheat may be made to grow proportionally well; but nothing so well as grass, Timothy especially. This feeds upon clay—and if a little potash (ashes) is added, there will still be a greater improvement. In order to get fully the strength of clay, it must be pulverized, and the air admitted. This is best done by throwing it to the surface. The plow and the harrow will do something—the frost and the sun more. This, in fact, is indispensable to get the benefit of clay. Then the grains as well as the grasses will get the benefit.

Lime will also aid, not only the clay, but the soil in general; it acts mechanically, it prepares the plant-food of the soil for use, gives heart and endurance to the ground; it increases its vitality. So salt has an effect.

It should be the study of the farmer to see what grain will draw most of the strength of the soil. His experience, if he has had any, will be an aid to him. So will the experience of those about him. So will his knowledge of the different soils obtained from books and agri-

cultural papers. These are the data to work upon. Compact, rich, well-drained soil, is the best for wheat. Hence, much manure from the barn-yard is not to be recommended. It makes the soil light and humid; gives it a putrid, blasting effect, somewhat the effect of sod turned in, causing the grain to rust and blight. The soil for wheat must also be deeply worked to secure a good bed for the lower set of roots, drawing the strength there as well as at the top where another set is at work. Thus the mechanical is a great means of getting at the ingredients of the soil, loosening the ground for the roots to pass, and for the air to circulate through to enrich the soil and prepare its mineral matter for plant food.

Such treatment is necessary in general for successful wheat culture. For grass, the cultivation must be on the surface, always supposing there is a mellow, breathing sub-soil.—A cold, hard or wet under-soil is hurtful to anything.

We do not wish to enumerate here all the grains and the soils adapted to them. We can only hit upon some and give general directions for the rest. Where there is a deep, rich under-soil, deep-rooting plants, it will be seen at once, are the best to abstract the strength.—Corn, clover, the entire root crop, shrubs and trees, are among the principal means employed. An orchard will not do well on a shallow soil; neither will corn, especially if a clay stratum lies near the surface. A soil rich in manure will best exhaust itself in the strong-growing grains, particularly if rich in farinaceous or oily matter. It is difficult to make soil too rich for corn and some other crops. These not only do well in a rich soil—better than any other—but they need a rich soil to succeed.

Our object in this article has been to draw attention to the subject rather than to occupy the field and give special directions. We have indicated general points. The whole secret of the soil is not yet given to man; he must make further investigations. But enough is known to greatly aid the farmer in working his ground to the best advantage in converting the various fertilizers (whether in the soil or to be applied) into grain and the produce of the farm.

Winter Management of Hogs.

There is perhaps no season of the year when Western hogs are so badly managed as in the Winter. It is a very common mistake for Western farmers to suppose that because a hog is a hog, he can stand any kind of treatment, and yet yield a large profit to his owner. It is no uncommon thing for the poor animals to be turned into the street or road to shift for themselves, without a particle of bedding or shelter except the frozen ground in some fence corner, and very small allowance of feed carelessly thrown into the mud, under the impression that it is a pleasure or at least no displeasure for a dirty hog to be obliged to root in the cold mud up to his eyes, for his scanty meal.

Is this reasonable? Think of it, farmers, and if reason does not satisfy you, try taking your breakfast from six to eight inches below the surface of the mud, some cold morning, and try sleeping on the ground in the fence corner some night, with the thermometer below zero, I presume you will not want to repeat either experiment.

The truth is, there is no domestic animal that suffers so much from exposure to cold and wet as the hog. He is a native of a mild climate and should be treated as his nature demands, if we would turn his peculiarities to our advantage. And during winter he should be provided with warm, dry quarters, plenty of warm clean bedding, and an abundant supply of nutritious, fat and heat-producing food. For this purpose there is nothing equal to corn, owing to the large amount of carbon in its composition, which the hog appropriates in producing fat and heat to warm his system—the same as our stoves consume carbon in the form of wood and coal to warm our rooms. The colder and more exposed these are, the more fuel we are obliged to consume to make them comfortable. Just so with the hog; the less care is expended in making his quarters comfortable, the more corn he must consume to keep up the animal heat and, if not supplied with the necessary amount of food, his system has to fall back on the carbon it has stored in the form of fat, and he must necessarily lose in weight, at his careless or thoughtless owner's expense.

Hogs should also have a good supply of water, as it is impossible for them to digest their food without water to dissolve it and convey it into the blood. They should be kept constantly supplied with salt, coal and ashes. Salt is a valuable stimulator of the appetite and digestive organs.

During warm days in the Winter, the feed should be regulated according to the temperature, just as we would regulate the fuel according to the demands of the weather. When the weather suddenly becomes warm, animals lose their appetites and are liable to become "stalled." Some cooling, succulent food, as slop, or vegetables of some kind, should be substituted for the more heating food of grain.—[*Cor. Western Rural.*]

[Written for Colman's Rural World.]

The Department of Agriculture.

We read with interest the letter from the Washington City correspondent in the last *Rural World*.

It is a forcible illustration of the powerful hold that this question of the nature of the relation that ought to subsist between the agricultural interests of our country and the General Government has upon reflective men. The views presented by the writer are comprehensive, feasible in the main, and certainly in the right direction:—but, would not the direct representatives of Agricultural and Horticultural Societies be found more useful in convention, and give a greater interest to the great body of the cultivators of the soil?

Again, the several counties having such societies (and all should have them), can furnish to the Department good correspondents in the persons of their Secretaries, who are generally the most active and intelligent members of community.

Again, we have understood that an effort was made during the last session of Congress to get the Head of the Agricultural Department made a member of the Cabinet, which will be an important step towards placing Labor in its true position. In this case, the Head of the Department will necessarily be more of a political personage, but will require subordinates of the highest intelligence and practical experience to be able to maintain this elevated position. These, the operative force of the establishment, will then have to be chosen purely

with a reference to their qualifications for their several offices, and thus render the machinery of the Department more simple and efficient by being brought more directly in contact with the wants of the class they represent. We may thus have the dignity of labor and the cause of agricultural progress promoted to the greatest extent.

We wait with anxiety to see this matter fully discussed by our agricultural press and societies, and hope the Editor of the *Rural World* will give it his serious consideration.

FARMER.

FEED THE COWS.

There is no grass for the poor cows. The long-continued drouth has been so severe, that no grass would grow. There is not enough feed to more than support life, not enough to enable them to give any good flow of milk. And the milk, too, must be very thin and poor, if there is any. Good, nutritious food, makes good rich milk, and poor food makes poor milk—so give the cows plenty to eat. Let them go into winter quarters strong and vigorous—not weak and poor.

And, then, good butter is not to be lost sight of. Think of butter selling at fifty cents a pound, and not to be had even at that price. It will pay to make butter at this price. Good feed makes good cows, and good cows make good butter—if their milk and cream are properly managed.

Large Trees in Missouri.

Professor Swallow, of the Missouri Geological Survey gives the following measurement of trees in Southeast Missouri:

The largest is a sycamore in Mississippi county, sixty-five feet high, which, two feet above the ground, measures forty-three feet in circumference. Another sycamore in Howard county is thirty-eight feet in diameter. A cypress in Cape Girardeau county, at a distance of one foot above the ground, measures twenty-nine feet in circumference. A cottonwood in Mississippi county, measures thirty feet round, at a distance of six feet above the ground. A pecan in the same county, measures eighteen feet in circumference. A black walnut in Benton county measures twenty-two feet in circumference. A white oak in Howard county is twenty-six feet in circumference. A tulip tree (poplar) in Cape Girardeau county is thirty feet in circumference. There is a tupelo in Stoddard county thirty feet in circumference. There is a hackberry in Howard county eleven feet in circumference. A Spanish oak in New Madrid county is twenty-six feet in circumference. A white ash in Mississippi county is sixteen feet in circumference. A honey locust in Howard county is thirteen feet round. There is a willow in Pemiscot county that has grown to the size of twenty-four feet in circumference and one hundred feet in height. Mississippi county boasts of a sassafras that must be king of that tribe; it measures nine feet in circumference. There is a persimmon in the same county nine feet in circumference. In the same county is a red bud six feet in circumference. In Pemiscot county there is a dogwood six feet in circumference. In Mississippi county pawpaws grow to a circumference of three feet, and grape vines and trumpet creepers to a circumference of eighteen to twenty-two inches.

Read the List of Premiums in this number—every one can get up a club.

INTERESTING IMPORTATIONS.—Hon. Israel S. Diehl, in a letter to the *American Stock Journal*, says: "Among a herd of Angora goats, I have also obtained three varieties of superior and peculiar Asiatic chickens, a half dozen of most magnificent Angora cats, far-famed for their beautiful fleece, white as snow and flossy as silk. I have also engaged some of the famed Angora or Silk Rabbits for you."

HOG CHOLERA.—The *Sock Journal* gives the following receipt for this disease:

- 1 lb pure hickory ashes.
- 1 lb black antimony.
- 2 lb sulphur.
- $\frac{1}{2}$ lb fennugreek.
- $\frac{1}{2}$ lb rosin.
- $\frac{1}{2}$ lb saltpetre.
- $\frac{1}{2}$ lb ginger.
- 2 lb cream tartar.
- 1 pint of fine salt.

Mix well together. To prevent the disease, give each hog one tablespoonful three times a day. If the hog is so far advanced in the disease, as to render him unable to eat, drench him with the medicine.

NITRO-GLYCERINE IN BLASTING.—A correspondent of the *Nevada Gazette*, who has recently visited the tunnel on the Central Pacific Railroad, writes that the contractor thinks they are going ahead with the tunnel fully 25 per cent. faster by the use of Nitro-Glycerine, than they could by using powder. The small holes required for the oil can probably be drilled in less than one-third the time required for the larger ones necessary in using powder.—The oil does more execution than powder, as it always breaks the rock from two to sixteen inches beyond the hole, and also throws out a much larger body. The oil, in hard rock, shows a strength five times greater than powder pound for pound.

NOTICES TO CORRESPONDENTS.

F. G. D., Newton county, Mo.—The Taylor certainly does much better in *thin limestone soils* than anything we have seen or tried.

A. J. B.—You will find at Henry Michel's Gravois Garden, what you want. He has for years made flower seed raising a speciality, and as a home grower merits encouragement.—Address, 207 North 2d St., Saint Louis, Mo.

WHEN TO PLANT OUT GRAPE CUTTINGS.—Mr. Leeper, of Paducah, Ky., asks when grape cuttings can be set out.

They may be set out either in the fall or spring. If set in the fall, the sooner it is done after the perfect maturity of the wood, the better. A mulching of leaves, saw-dust, light manure, &c., is quite indispensable if the cuttings are set out in the fall, and is also valuable if set out in the spring. The soil should be worked deep, finely pulverized, and should be rich.

T. M. M., Calloway Co., Mo., asks the following questions:

1. What raspberry would you recommend for family use?
2. On which side of a paling fence would you prefer to plant?

3. Which is the proper time to commence examining the trees for the apple borer?

4. Which variety of strawberry is best for family?

5. What kinds of peaches would you risk in this climate, on prairie?

6. What cherries would you select?

7. What varieties of table grapes, having in view hardiness, freedom from rot and mildew, and prolific powers? I feel inclined to try Taylor, Delaware and Concord. Iona and Union Village are much spoken of.

8. Which crab for cider do you like best?

9. What is the best selection of apples for drying in succession during the early part of the season?

10. How with the Red Astrachan for drying?

11. I would like a few hints on the management of a few grape vines.

12. Can you give a selection of choice pears for a small assortment for the several seasons?

13. Do you know the factory prices of the Champion and Buckeye reapers and mowers.

"I am among a community of farmers, and have frequent opportunities of impressing them with the propriety of taking a good farm journal. Before the war I was a constant reader of your paper, as was my father before me, from its beginning as the 'Valley Farmer.' I propose during the long winter nights to get up at our district school house a farmers' club to discuss matters connected with our interests."

The following, replies to the above questions:

1. Being for family, Purple Cane, Doolittle's Black Cap; Philadelphia promises well.

2. North side.

3. From August the young worms may be found by their brown, sawdust-like borings or castings.

4. Wilson's Albany.

5. Hale's Early, new free; Troth's Early, free; Early Tillotson, adheres slightly; Large Early York, free; George IV, free; Early Crawford, free; Old Mixon, free; Old Mixon, cling; Crawford's Late, free; Columbia, free; Snow, free; Stump the World, free; Smock, free; and Heath Cling, are very good.

6. Early Richmond, Large English Morello, Plumstone Morello, May Duke, Belle de Choisy, and Reine Hortense, will do, if any will.

7. Concord. Taylor is unproductive. Delaware needs peculiar location and careful treatment. Union Village has proved of little value. Iona worthy a trial. Creveling has many merits. Herbemont excellent, but is not hardy.

8. Hewe's Crab makes good cider, but has a tendency to drop from the tree. Harrison valuable.

9. Trenton Early, Early Harvest, Keswick Codlin, Maiden's Blush, Buckingham, Pumpkin Sweet and Ortle. We find Snow one of the finest, but small.

10. Red Astrachan dries well, but is acid.—We prefer sweet, or sub-acid, apples on the score of economy.

11. These will be found in all the numbers of the *Rural World* for the current year. We have a few sets of complete numbers from Jan.

12. Dearborn, Madeleine, Rostiezer, Bartlett, Flemish Beauty, White Doyenne, Seckel, Beurre Rose, Beurre d'Anjou, Lawrence, Winter Nelis.

13. factory Catalogues of Agricultural Implement Dealers are advertised in our columns. . . can ascertain, we presume, by addressing Barnum & Bro., and Wm. Koenig & Co., Agricultural Implement Dealers St. Louis. B: m has the Champion, and Koenig the Buckeye for sale.

Read the splendid List of Premiums for Clubs on page 333.

Horse Department.

Written for Colman's Rural World.

REARING HORSES AND MULES.

Sufficient care is rarely taken by farmers with their brood mare, unless she is one that a race horse is expected from. The proper care and shelter should be given her in inclement weather to prevent the slipping of her foal. Brood mares should be kept in good and healthy condition, and let to the stallion the ninth day after foaling: or if she has not had a foal, as soon as she is found in season from 20th April to the 1st of July. The following rules should be observed during gestation:

1st. For twenty-four hours before the mare is sent to the horse, she should be put where she could get neither food nor water; after being served, take her home quietly, give her a generous feed of oats and some water.

2d. Mares should never be sent by boys or a reckless man, for they are apt to run and heat her thereby, and prevent conception.

3d. Mares should be kept quiet—not worked or run with geldings for nine days after she has taken the horse.

4th. The proper food during gestation, is all kinds of grain except rye, and all kinds of grass except clover and green rye, until it is ascertained that conception has taken place, then work them moderately, and they will be none the worse for it.

5th. At the expiration of eleven months, mares should be put in an inclosure by themselves, and well fed on nutritious food. There should not be a pond, gully or deep ravine in the lot, as the foal may get down in the ravine or pond, and die before aid is given it.

6th. An infallible rule to judge whether a mare is in foal, feel the arch of her neck, and if it is soft and flexible she is not in foal, at two or three months after being served. But should the neck be rigid, and by pressing the finger down the neck near the mane, there is found small and hard ridges—this is a sure indication that she is in foal.

7th. The proper time to wean colts is about the 20th of Sept., while they can get plenty of grass and other green food before cold weather. When a colt is taken from its dam and placed in a lot, it will run itself down and fret for weeks. This may be measureably prevented by weaning them in dark stalls and feeding them plentifully on green corn-blades and sheaf oats for nine days. They will remain in a quiet posture alone, being out of sight of their dams.

8th. The first year is the critical period in the life of colts, and especially so in the rearing of mules. They require more nice and succulent feed than horses, to push them forward for an early market. If a shed or stable cannot be provided for them, give them straw to lay on in severe weather, and a rye field to run on—or sow a piece of early wheat for them to graze on in the spring, which may be plowed in and the land sown to some other grain.

9th. After the first year has passed, colts may be treated pretty much as horses, until the next winter, when they should have more generous treatment than two or three year olds.

10th. At two years old, colts should be taken in hand, bitted for three or four days, and turned out. Bit him one hour morning and noon. Repeat the operation twice more, and the colt is pretty well civilized and ready for a small boy to mount, or to be put to a brake wagon or sulky.

J. SCOTT.

Florissant, Mo.

TAKE CARE OF THE COLTS.

This is a trying time on colts. This season is particularly severe on them. On account of the drouth, there is little or no grass, and they must be fed or they will starve, or become so poor that they will die before spring. A little oats in the sheaf and a little good hay daily, is necessary to keep them in vigor and thriving. They should be fed sufficiently to make a constant, daily growth. They should not be fattened like hogs—but have enough food and of the right kind to make bone and muscle, and keep up the health and strength of the system. They should not be kept in close, warm stables, but should have plenty of fresh air. They also need daily exercise, and should be turned out several hours each day in winter to have a good run. Plenty of food, plenty of pure air, comfortable and well-ventilated stables, and plenty of healthful exercise, will make good colts, which, in proper time, will become good serviceable horses.

STRANGLES.

Strangles, or laryngo-bronchitis, is peculiar to the horse, and animals are usually affected with it between the ages of four and five years. This malady consists of an inflammation of the mucous membrane of the respiratory passages accompanied by an enlargement of the submaxillary glands and tumefaction of the surrounding cellular tissues. The cutting of the teeth, premature work and change of diet, are thought to exercise considerable influence in the development of the disease. A cold, damp atmosphere and irritant gasses are exciting causes, as this malady most frequently occurs during the prevalence of pulmonary complaints. Mr. Vines, in describing this malady, observes:

"At the commencement of strangles there is generally a cough, with considerable soreness of the throat, and a difficulty in swallowing; and in the act of doing so, or in the attempt to swallow, there is sometimes a convulsive wheezing brought on which is followed by a copious discharge of saliva and mucus from the throat and mouth; and after coughing, a discharge of matter is very often produced from both nostrils, of a white or yellowish color."

The throat is also swollen and tender, while the conjunctiva and schneiderian membrane are tumefied and injected. In the benign form the swellings advance toward suppuration, after which the animal soon recovers. In that form of strangles, however, which is termed bastard strangles, these swellings become hard or schirrous. The disease assumes this form in weak animals, and such cases frequently terminate fatally, and it is then ascertained that suppuration has taken place in some internal organ.

Treatment.—The throat must be fomented with hot water, so as to induce the swellings to suppurate, and they may then be lanced. An occasional dose of acetate of ammonia may be given during the earlier stage of the disease, but after the swellings have suppurated, the treatment may be limited to nutritious diet. Alcoholic stimulants, such as ale and porter, may be given when the animal is much debilitated.—[*Western Rural*.]



HORTICULTURAL.

[Written for Colman's Rural World.]
WHAT OUR GRAPE VINES SAY.
 NUMBER I.

In trying to form an opinion upon the merits of our grapes, it will be found of the utmost importance to interrogate the vines themselves, and then not merely isolated specimens of them:—instead of forming an opinion for or against a variety upon the statements of persons directly interested. The success attending varieties under various circumstances of soil, climate, training, &c., forms quite an important element in judging of the essential value of a variety.

If horticultural societies have any specific mission to perform, and would deal in exact facts, and not meagre generalizations, it would be best accomplished by uniting, combining and extending their experience with varieties—and thus each society would become a school of instruction, and the grounds of the members the object lessons for study.

A brief notice of the hints furnished by the varieties in full bearing with us, may not be uninteresting:

The first to ripen was *Mary Ann*. Grape, black; oblong; medium; strongly perfumed, rather dry, pulpy, the juice sweet and very black. Not very productive; very liable to the attacks of the leaf roller. Would plant very sparingly.

Hartford—Well known, is rather rising in favor; did very well; both bunch and berry seems to increase in size with the age of the vine. This hot, bright, dry season, has developed its qualities in a high degree.

Creveling—In bunch, berry, quality and healthfulness, improves by age. Vine not quite as hardy as *Hartford*. Bunch quite large, very loose; berry, full medium, oval; purplish black; sweet, juicy, of a rich pleasant character; much the best of our earlier grapes. Berry adheres to the bunch with great tenacity.

Feel encouraged to plant it out freely.

Blood's Black—Bunch, full medium, compact; berry large, with thick, hard, rather acrid skin; but little to encourage planting it largely.

Perkins—Bunch medium; berry large, greenish yellow, with fine carmine tinge, pulpy, perfumed; prized by some.

Dracut Amber—Bunch and berry medium; flesh-colored; pulpy, soft and consistent, with a sweet juice, perfumed.

Shaker Muscadine—Bunch and berry medium; brownish flesh color; sweet, with considerable juiciness, although pulpy. Praised for making good wine in the Shaker community.

These are much liked by private families—

mixed with the dark-colored varieties, they show well in ten pound boxes.

Delaware—Well known; foliage suffered this season; evidently wants deep and thorough culture and careful training. Impatient of neglect, and its ultimate profitability doubtful, except in special locations.

North Carolina—Bunch large; berry large; black; thick in the skin; juicy; sweet, aromatic; has rotted considerably; has produced a good wine. Would not plant largely.

Dorr—Bunch small; berry small; black; very sweet, juicy, rich, with but little of the native aroma; promises very well for wine, and where small grapes can be tolerated, good for table. Color different from the *Dorr* of Dr. Warder.

Logan—Bunch medium; berry large; black; round; much of the *Isabella* character, but earlier. Would not plant much.

Concord—Well known; has attained nearly its highest excellence this season; it has the best claim to general adaptation of any grape—but some growers begin to think its planting overdone.

Diana—Well known. This season it has done well on high, thin ground; its rich, sweet sprightliness, prevents its rejection. Rather fickle in its choice of soil and culture; does very well in some localities, not at all in others; where it will do, is valuable for wine; keeps well. On low places and rich soil, it takes a dry mildew and cracks; ten feet of elevation, and dry, poorer soil, gives fruit of high character; not productive. There are evidently two forms of this fruit: the one round, the other oval; leaf, wood, growth, spots on the berries, and flavor, all the same. The one set of plants came from Ohio, the other from New York.

Catawba—Well known. Lost a third to a half of the crop by rot.

Mead's Seedling—Much like *Catawba*; perhaps a few days earlier.

Norton, *Cynthiana* and *Clinton*, have fully maintained their character.

To Kalon—Of no value.

Taylor—Still too unproductive.

Elsburg—Fine vine; loose bunch; berry very small; of excellent quality; not sufficient-productive, but merits a place where quality rules.

Franklin—Bunch medium; berry small; black; of little value.

Iden—Great grower; much like *Oporto*; of value only as a "dye" of other musts.

German Wine—Too much like *Clinton* to be kept distinct.

Alvey—One of the most promising in the collection.

Marion Port—*Hyde's Eliza*—Nothing that renders them desirable.

Herbmont and *Cunningham*—Have done well. *Ozark Seedling* and *Waterloo*—Very productive, very late; fit only for wine.

Isabella—Poor as usual.

Cape—Large and showy; would not plant more.

Charter Oak and *Virginia Muscadine*—Worthless. St. Louis Co., Mo. OBSERVER.

[Written for Colman's Rural World.]

The Wilson Early Blackberry.

Having fruited this variety the past season; and having seen no account by any of the growers of it, of its not having perfect flowers—I am led to give a history of what it has done with me.

A long row of plants all of uniform size, and manured alike, were set out; on the east side of this row, and five feet from it, a row of *Kittatinny*, running half the length of it; on the west, *Miner's Dewberry*, extending also half way down the row of *Wilson's*. The portion of row that had no other blackberry on either side of it, bore but a few berries, and many of them very imperfect ones. The portion of row flanked by *Kittatinny* and *Miner* were very full of fine fruit.

This would seem to indicate that the *Wilson* blackberry does not produce a perfect flower—and that, to be grown in perfection, it must have a fertilizer. If this proves to be the case on further trial, it will materially detract from its great merits as a market berry.

If we are obliged to plant other varieties with it, in order to get fruit, would prefer to grow the *Kittatinny*, a better berry and but little later in ripening.

The fruit of *Wilson*, where flower had been fertilized, was a very fine, showy fruit, but lacked flavor compared to *Kittatinny*, and had quite a tough core in the centre. This is one objection that several of my neighbors have made to it, as well as the one stated before about its imperfect blossoms.

The *Wilson* is evidently a hybrid of dewberry and some other; or a dewberry, as it is greatly inclined to trail upon the ground. T.

The Wagener Apple.

Mr. D. B. Wier, in a late number of the *Prairie Farmer* thus speaks of this apple:

"Some three or four years ago you published an engraving of this apple; also a description by its introducer in the West—I believe Verry Aldrich, Esq., of Bureau County, Ills.

"For fear some might think that Mr. Aldrich, from having the tree for sale, might have set its value a little too high, I feel like adding my testimony in favor of its sterling qualities, as a profitable market and family apple, one among the very few best on our bluff soils—perhaps a little tender on the prairies. Off from ninety very small three-year old trees, planted the spring of 1861, I gathered this last year 110 bushels; in '65, 50 bushels; in '64, 20 bushels; in '63, 6 bushels; in '62, 1 bushel; in '61, 4 apples. Of the last crop I saved 45 barrels, and am now retailing them out, Jan. 4th, 1867. They average about a dozen rotten ones to the barrel, with no apparent change in them since the first of December, and will keep without much loss till the middle of February.

"There is no apple that I can find that retails as well as they do. Their excellent eating and cooking qualities, combined with their large size and beautiful color, make them very attractive."

Mr. W. then goes on to say that he would not plant them (without double working). "for

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the reason, that it is a poor grower, does not appear to have roots enough to get a good hold of the soil, is a little tender, and sprouts around the collar."

Now this charge of its being a poor grower does not hold good with us in the case of young trees in the nursery rows: on the contrary, it is a vigorous, heavy, upright grower, with stout, re-curved foliage. And this habit tallies with the description of the tree as given by Dr. Warder in his new book, "American Pomology," where it is thus described: "Tree, thrifty, upright, productive, and very early bearer." Hooper, in his "Western Fruit Book," says it "should be freely trimmed, to produce large, fine fruit in abundance."

This apple is often exhibited at our State Horticultural Society. Who has it in bearing, and can give us a description of its habits of growth, productiveness, and general value in the orchards of our section of country?

Its general merits seem to be too great to be entirely overlooked—that is, as a fruit; and if its faults as a grower have been over-rated in the above extract, it would be a good thing to know it, so that it might be more generally planted. C.

Apple House for Winter.

ED. RURAL WORLD: I trust you will pardon me the liberty I take in addressing you this note. My object in writing is to ascertain of you the best kind of house for keeping apples during the winter season.

The house, if practicable, is desired to be built entirely above the ground, or that portion intended for fruit; I have no experience in the matter; and wish to adopt some plan which has been practically tested to answer the desired purpose. I conclude your facilities for acquiring information in regard to such practical tests are very extensive, hence the inquiry.

Very respectfully, WM. A. LANDRAM.

REPLY: The best and cheapest plan for such a house is that adopted by the Shakers of Kentucky, which is as follows:

The house may be built of logs, 14 or 16 feet wide, and any desired length, making the walls six inches thick, with a plank lining inside, leaving a space of five inches between it and the logs, which is to be filled with old tan bark or any other non-conductor of heat, among which are pulverized charcoal, wheat chaff, or saw-dust. We should prefer any of them to wheat chaff, but when it is used it should be compactly pressed in.

A ceiling or floor over-head should also be laid with a covering of five or six inches of similar material. The floor should be laid so as to exclude the cold air from without. The house should stand lengthwise north and south, with the door in the south end. The door should be double with a similar lining of five inches between them. Bins should be built on each side, leaving a passage of three or four feet wide through the middle of the house.

Ventilators should be put at the bottom of each of these bins, and run entirely through the ends of the building, communicating with the open air. These may be made in the following manner: Take two boards six inches wide, placing the edges six inches apart on the

bottom of the bin, and bring the upper edges together within one inch of each other in a triangular form, and firmly secure them from the upper side. When the weather becomes freezing the holes must be closed from the outside with hay or straw.

If more convenient, the building may be made by setting double rows of posts in the ground, which are planked up, forming the walls, leaving a space of ten or twelve inches to be filled with tan bark or saw-dust. In all other respects the house should be finished as directed for the one made with logs.

Should exceedingly cold weather set in, a small fire in an air-tight stove, or a pan of coals placed in the centre of the passage, might be found necessary on some of the coldest nights.

In addition to the above building, erect a shed entirely around it, say, six feet wide, of common boards, not jointed, and placed upright. Within this shed, against the outside, bins should be made, into which the apples are to be placed as they are gathered; here they are to remain until they pass through the ordinary sweating, and are finally packed in the bins or in barrels inside the building. This shed will aid in breaking off the effects of the sun, and equalize the temperature within.

Apples should always be gathered before much frost occurs. When gathered they should remain until the weather becomes cool before they are finally packed for winter, and then they should never be disturbed or picked over until required for use or market.

Apples should always be kept in as uniform temperature as possible, and that temperature should be maintained as near as may be just above the freezing point.

Grapes in New York Market.

The New York Tribune, in its market report for the first week in October, makes the following interesting remarks about grapes:

"Grapes are now absorbing all the fruit interests, the regions about Crooked and Seneca Lakes sending in immense quantities, while Croton Point and other places along the Hudson, as far up as Columbia county, Lockport, Naples, &c., in our own State, aided by very free shipments from Ohio, are piling up the cases here, notwithstanding the earnest endeavors of the dealers to work them off as fast as received. Still, with even more than can well be worked off, we advise those having Concord which they intend to market here, to send them in as soon as practicable. They are not a keeping grape, and if not soon disposed of the berries fall from the clusters, or burst and sour. The Isabella and Catawba, with their thicker skin, can be cured (stems wilted) and kept for months. While Concord are selling to-day all the way from 7c. to 15c., the bulk of the sales are at 10c. to 12c.—large quantities of really good fruit going at the former price rather than hold on, for sufficient unto each day are the receipts of the grapes thereof. Isabellas do not have to be forced off so soon, hence they bring a little more, if good—say 12c. to 14c., with some poor at 8c. to 10c. Delawares have a wide range, varying from 12c. to 20c., as per quality, while Catawbas, largely from Ohio, are selling at about 15c., with some poor Steuben county at 18c. and even 20c., in a small way. The tendency is downward so long as the stock will not keep. Apples are about 50c. per barrel lower, and are coming forward quite as fast as

wanted. Grapes are taking their place to quite an extent; dealers expressing their surprise at the enormity of the trade in the latter fruit.

CULTURE OF THE HYACINTH.

In Pots—There are few, if any, bulbs which seem to be so well adapted to pot-culture, or which may be reared with equal success, as the Hyacinth; and certainly there are few which afford more gratification in their management. They grow in almost any light sandy soil; but just in proportion as this is adapted to the plant, will the perfection of their culture be attained; and that which should be made use of, we have already given.

The pots, to bloom them in their greatest beauty, should be seven inches in diameter, and the same in depth; but they will grow and bloom in smaller pots, say four or five inches in diameter; only one bulb should be planted in a pot. But, where there is little room to spare, three bulbs may be planted in the larger size. Put over the hole in the bottom of the pot a good drainage, half an inch or more in depth, and on this a handful of leaf-mould, very old cow manure, or the coarse part of the compost; then add the prepared soil, filling up the pot to within an inch of the top. On this place the bulb, covering it with soil so as to leave only the crown of the bulb above it; press the earth in moderately firm, and give the pot two or three gentle knocks on the bottom to settle the soil, and finish with a good watering with a fine rose. Then select a dry spot in the open ground, where they can be protected with a hot-bed frame; plunge the pots three or four inches deep, and cover them to the depth of four or six inches with leaf-mould, light sandy soil, or, if neither or convenient, common sand will do, the object being to prevent the tops from pushing until the roots have made a vigorous growth. If planted in October they may remain here till the middle of November, when they may be taken up, the pots washed, neatly surfaced over, and removed to the parlor or greenhouse, watering them sparingly at first, but increasing the quantity as the flower-stems advance; gradually inuring them to the sun, as the foliage will be white and blanched after remaining so long in the ground, and, if too suddenly exposed to strong light, might be injured. As the flowers expand, a saucer may be placed under each pot, which may be kept filled with water until the flowers begin to decay, when the watering should be lessened and gradually withheld altogether.

Successive plantings may be made every two or three weeks till Christmas, and treated in the same manner; guarding, however, against frost, when they are placed in the frame, by a good thick covering of leaves, seaweed, or old hay, and covering them with boards or sashes to keep off the rain or snow. When there are only a few pots, they may be placed in a dark cellar, covering each bulb with an inverted pot, and watering them only once a week until they have started sufficiently to remove to the parlor, where they may be treated in the same manner we have detailed above. If desirable to have them in bloom late in the spring, they may be kept in the frame till April, if protected from frost, when, if brought into the greenhouse or sitting-room they will remain in bloom until those planted in the garden are in flower.

In Glasses.—The Hyacinth grows well in glasses; and, when properly managed, very fine spikes of blossoms may be obtained. As all roots shun the light, it has been argued that glasses of the darkest colors should be selected, such as blue or green; but we have found so little difference in the use of both, that it is immaterial whether they are white or dark. The best season to begin is the month of October, and successively every fortnight, to obtain a constant bloom till March. Use only rain or spring water. Fill the glasses with water, and place the bulb so that the roots will just come

in contact with it, without immersing them too deep; set them in a dark, rather cool closet, or on a shelf in the cellar; here they may remain, examining them occasionally, until they have pushed young rootlets, which will be usually in three or four weeks, when they should be removed to any place which is well lighted and warm, such as the window of the sitting-room, or a flower-stand near a window with a southern aspect, keeping them from the direct sun until they have resumed their deep green tint; after which they may be kept as near the glass as possible, turning them round from time to time. After a while, as the roots extend, the water in the glass will sometimes become fetid; and, on close inspection it will be observed that the points of the young roots are covered with a slimy substance. This should of course be removed; take the roots out very carefully, and lay them, bulb and all, in a pan of clean water; give them a slight washing by passing the roots gently through the hand. Wash out the glasses clean, fill with soft water of the same temperature, and replace the roots, doing all carefully, so as not to injure or break them, which would check their growth. Once in three or four weeks the water should be turned off, and fresh supplied. No further care will be necessary.

This is the mode in which we have grown the Hyacinth in great perfection; but, for the information of those who like a few simple rules, we give the following by Mr. Paul:—

1. If you choose your own bulbs, look out for weight as well as size; be sure, also, that the base of the bulb is sound.

2. Use the single kinds only; because they are earlier, hardier, and generally preferable for glasses.

3. Set the bulb in the glass so that the lower end is almost, but not quite, in contact with the water.

4. Use rain or pond water.

5. Do not change the water, but keep a small lump of charcoal at the bottom of the glass.

6. Fill up the glasses with water, as the level sinks by the feeding of the roots and by evaporation.

7. When the bulb is placed, put the glass in a cool, dark cupboard, or in any place where light is excluded, there to remain for about six weeks, as the roots feed more freely in the dark.

8. When the roots are freely developed, and the flower spike is pushing into life, (which will be in about six weeks,) remove, by degrees, to full light and air.

9. The more light and air given from the time the flower shows color, the shorter will be the leaves and spike, and the brighter will be the colors of the flowers.

"The cultivation of Hyacinths in glasses," Mr. Paul writes, "is a delightful recreation, and is accessible to rich and poor, young and old, and fraught with so many pleasing incidents and adventures, that I am not surprised to find these beautiful traits of modern gardening are generally practiced.

"Nothing is easier than to grow Hyacinths in glasses, provided the cultivator purchases good sound bulbs. Nothing can be more interesting than to watch the development of root and leaf and flower. The springing up of the leaves in winter, when the vegetable world is in a state of rest, is a refreshing harbinger of returning spring. The rapid growth of the flower-spike is hardly a trial of patience to the least patient, and the flush of blossoms places in his hand a cheap and finished object of beauty.

"Well they reward the toil.

The sight is pleased, the scent regaled;
Each opening blossom freely breathes around
Its gratitude, and thanks him with its sweets."

HINT TO VINEYARDISTS.—A writer in a recent number of the *Gardeners' Monthly* says, speaking of the Delaware in connection with the mildew: "The great secret of success seems to be (the

best possible position having been chosen for the vineyard), to keep it in a vigorous growing condition by thorough cultivation, and the careful tying up of the young shoots as they grow."

How to Raise and Prepare Premium Fruits.

In response to the wishes of several correspondents, we propose to give a little of our experience in growing and preparing fruits for exhibition.

If according to our experience there be any *sine qua non*, any condition precedent which is indispensable to success, it is that the cultivator secure for the parent tree moderate vigor and a healthy habit, so that all parts of the tree shall have power to perform their respective functions—for example, there can be no such thing as a delicately colored fruit upon a smooth and beautiful ground unless the system of leaves be in good health—there can be no such thing as large sized fruits unless the trees are in moderate vigor and the fruit gets thinned to a reasonable extent. But with young trees it is not impossible to carry thinning and summer pruning too far and thereby destroy the balance between the wood-producing force and the fruit-maturing force—as we have sometimes done to our cost. In normal growth the annual shoots of any year throw out extension wood shoots from buds at and near their points; of the remaining buds, some continue dormant whilst others make short spurs—so that on a lateral or horizontal branch of ten summers' growth there will be spurs of as many different ages, unless the older ones die out or are pruned away. Now, all these spurs, as well as the fruit, are a check upon the annual shoots and ought to be removed when they become too numerous—those nearest the center of the tree being first taken. But, when trees are young and just beginning to bear, too close a thinning of the fruit and too free a removal of the spurs not in fruit so far lessen the demand upon the circulating sap for the support of the fruit and fruit spur system as to stimulate too highly the wood bud system and start a midsummer or nursery growth to the great damage of the fruit crop. The peach is perhaps most sensitive in this respect, and in more than one instance in our efforts to raise large fruits by close thinning and summer pruning we have had the crop on such trees dwarfed and ruined, sometimes even wilting and falling off. We believe the best crops both for size and beauty are grown upon trees set much too thick at first and afterwards thinned from time to time, leaving just so much fruit fairly distributed as the branches can bear without bending out of shape. Fruits grown in a healthy orchard not cultivated will ripen something earlier and with deeper coloring than if the orchard received constant tillage, but we think the ground, or covering of the fruits, purer and more perfect and the coloring more delicate where the trees have had the advantage of tillage, and most undoubtedly the flavor is not injured.

There is one maxim the grower of prize peaches should always bear in mind, which is, that a fruit suspended from the point of a slender fruit spur will never burst off in ripening like many do when sessile on the branches, and that such fruits after acquiring some weight, will bend down the spur and swing before the winds like a pendulum, but generally they attain the finest size and always hang until fully ripe, which is a very great desideratum in show fruits. This being so, the cultivator, in thinning, should be particularly careful that such fruits are spared.

If the cultivator has done his duty and the season has been propitious at gathering, apples and pears (except Russets) will have a smooth and perfect skin, shining as though they were burished, except few apples, as Red Astrachan and Northern Spy, which are covered with a rich bloom.

With such fruits the exhibitor has nothing to do but gather at the proper time and handle and ripen without bruising. Sometimes, however, very well grown fruits may, by inclement weather, undergo such changes on their surface as to be even repulsive. The Flemish Beauty, generally a glossy and beautiful fruit, sometimes, by atmospheric changes, loses its cuticle and becomes russet, and many apples and pears are blotched upon their whole surface with spots not unlike ink spots. These spots, which appear to be a solution of some substance issuing through the pores of the skin of the fruit, may be removed by rubbing with a wet cloth and wiping dry.

In regard to the time of gathering show fruits, some experience will have to be acquired to secure the best success. The Bartlett, White Doyenne, Flemish Beauty, and some others that color handsomely require to be watched pretty closely. There is a stage when the red is well defined whilst the fruit looks pretty green, and yet, shortly after this period, the rays of the sun, instead of making more brilliant this red color, seem rather to dull it—in this latter instance the proper time for gathering is past.

When show fruits have been properly grown, gathered without bruising, and, like the pear and apple, have to be ripened in the house, a dry good cellar, excluding light, will ripen them with the greatest beauty. Experience has established this ratio in regard to the time required to ripen fruits in different temperatures, that is to say, a fruit stored in a house of the mean temperature of the atmosphere which, at this season, is between seventy-five and eighty degrees, will ripen a fruit in eight or ten days, but the same fruit in a dry cellar of the temperature of about sixty degrees will require two to three weeks to mature it.—[*Western Rural*.

MEETING OF THE AMERICAN POMOLOGICAL SOCIETY.

[Continued from our last.]

NOTES OF THE DISCUSSIONS of most importance to the general reader.

Mr. Meehan read an essay on the Pear Blight.

Dr. Trimble: The disease was unknown in New Jersey till within the last few years; recently they had suffered much, and anxiously wished for a remedy.

Dr. Clagett: Found the thriest branches most affected; it began at the surface and the extremities. Had cut off the diseased bark with good results. If too far gone for this, he found cutting out the affected limb necessary. He attributed this form of the disease to insects.

Mr. Barry asked if Mr. Meehan had ever detected fungus on the diseased bark.

Mr. Meehan had seen it by a quite moderate magnifying power.

Mr. Husmann found that high culture, followed by warm and wet falls, or a sudden frost, induced "blight," while a lower class of culture ripened the wood earlier, rendering the tree hardier and less liable to blight.

Dr. Hull, corroborated Mr. Meehan's views. He had found that inoculation communicated the disease when the sap-circulation was active. His conclusion was that to arrest the growth at a certain period would prevent the blight, and this plan he had tried with success. He pruned the roots about the first of March, cutting them off to the depth of two feet, and in two years after repeated the pruning, but in a wider circle. He pruned when the tree became of bearing size, and in the case of both pear and quince roots. Over-cropping, however, had so much increased the productiveness that fatal exhaustion sometimes followed.

Mr. Meehan exhibited some pears and some pear leaves with fungi—the leaves from Dr. Hall's orchard.

The President thought this appearance peculiar to this region.

Mr. Barry thought it but common leaf blight, much aggravated.

Mr. Bronson spoke of a disease in which the tree retained its color, though the bark shrivelled; but the roots became black, and the tree died as if from want of water.

Mr. Stevens, of St. Louis county, said that in a case of this disease in a dwarf tree he had saved the tree by hilling around it about two feet.

Mr. Elliott asked if any one had known a cure by use of copperas water?

Mr. Meehan replied that the prescriber of this cure had himself abandoned it.

The discussions of the second day, were introduced by the reading of an Essay by Hon. M. L. Dunlap, on the best Mode of Packing, Shipping and Marketing Fruits.

He referred to the fact that at Villa Ridge, in Southern Illinois, strawberries began to ripen about the 5th of May. At this period they were shipped North to Chicago, and from thence even further north into Michigan and elsewhere. Observation had shown that this fruit in the ripening process proceeded northward at the rate of about twelve miles a day until reaching Wisconsin. By this means "the strawberry season" is protracted to about the 5th of July, a period of two months. Early in July the peach crop is then commenced and is not closed until the frost of winter sets in. The practice has been in shipping fruit to pluck it when two-thirds or three-fourths ripe. The fruit was consequently insipid when it reached the consumer and was ripened for use. In Michigan fruit was plucked when it was in its first ripeness, so that it is much preferable for consumption, but when it reaches the Southern market as now carried it has become worthless. This was to be remedied by a different method of transportation. Boxes, he held, were unfitted for the purpose. Besides they could be used but once and afterward only useful for fuel. Hence they were expensive. Yet many persons prefer to ship in boxes, because from the rough manner in which they are handled, baskets would not answer. He preferred nevertheless to use baskets and teach the railroad hands to handle them with care. This could be done in the West as it was done in the East. Baskets are cheaply made, the material costing not more than ten cents, and could be used twenty, thirty or forty times. Experience had shown that apples in barrels suffered from friction caused by the rough motion of railroad cars. This was largely remedied by packing the fruit closely so as to prevent its moving in the package. Notwithstanding the bruising caused to the upper and lower layers of apples by this pressure it was well known this did not cause the fruit to rot, as bruises did when apples were bruised by moving in the packages or in the open air. Peaches also might be pressed into baskets to a certain degree without damage. And so might grapes if care was used. Then the railroads should furnish well prepared cars, and growers would be enabled to send their fruits to markets hundred of miles, having them well ripened before starting and in good condition on reaching their destination, and therefore ready of sale and profitable to grower and consumer.

Dr. Hull said when he first began to ship fruit they had nothing but baskets, holding about a half bushel. It took six days to get them to Chicago. He was now shipping fruit to Maine and other New England States in six days, and had never lost any. He picked his only when ripe, and if properly picked and packed they would readily carry the distance. He considered the baskets the only package suited for shipping. It could not be placed in boxes in proper position, owing to the variety in sizes. In baskets they could be placed as desired, and the pressure be equalized by being relieved in part from the bottom by the partial pressure on the sides of the packages. He usually filled the interstices with oak leaves.

Mr. Allen spoke of the value of assorting fruit. The custom of sending small fruit to market was damaging to the grower, the dealer and the consumer. He was satisfied if fruit growers assorted out a third of their fruit and gave it to their pigs, they would receive more for the remaining two-thirds than was usually received for it all when unsorted.

Mr. Dunlap advocated the making of vinegar from imperfect fruit. Such as is now wasted is worth hundreds of thousands of dollars in Illinois. The vinegar made from the refuse fruit would drive the trash from market which is now sold for vinegar. A bushel of apples contained about three gallons of vinegar.

Mr. Nelson, of Indiana, had a large orchard. He allowed no fruit to lie on the ground more than one day. It was then picked up and made into good vinegar. Since he commenced this practice, he found he lost much less fruit from the damage done by insects. He never sold vinegar for less than forty cents a gallon, and had orders for more than he could make. He never sells a bushel of apples for less than a dollar.

Mr. Knox shipped his strawberries four or five hundred miles in good condition. In shipping fruits he was careful to select the varieties that ship well. There was a great difference in this respect. He gathered his berries only when ripe, and placed them in baskets holding a pint or a quart. He never lost any fruit and never picked any but ripe fruit. He considered the Jucunda the best variety of strawberry for shipping. Next was the Triumph De Gand, and then the Fillmore. He always handled with care.

Mr. Hoag, of Lockport, N. Y., sent strawberries to New York city and sold them at seventy cents a quart.

Mr. Hooker urged the importance of selecting good varieties for the purpose and of giving them good cultivation.

RASPBERRIES.

Mr. Dunlap, Ill., moved a resolution "that for all practical purposes all the 'ever bearing raspberries'—so called—are of little value."

Mr. Phoenix judged the resolution to be wrong in spirit and in fact. He would have fruits produced all the year round if possible, and if they could not all the time be produced by the bushel, the production in the fall ought still to be encouraged.

Mr. Dubois said that in one fall he had picked ten bushels of raspberries.

Mr. Hooker thought there was at least no need to condemn the culture of the ever bearing kind.

Mr. Parry had considerably cultivated the Catawissa, but it failed him, and he at length abandoned it.

Mr. Dunlap said that, while not wholly condemning the culture, his resolution simply characterized them as "of little value," and every speaker had substantially corroborated this. He had traveled much over the country and been regaled with the best fruits everywhere, but at no place had a plate of ever bearing raspberries been set before him. Yet, as he had no animosity against the berry, and as many people had the plants to sell, he would withdraw the resolution.

An Iowa member thought that Mr. Dunlap could not have traveled much in Iowa, or he would have feasted on the berries in question.

Mr. Dunlap had been in Iowa, and would visit the gentleman and do justice to any such feast, if provided.

Mr. Campbell eulogized the Clark raspberry as the best of the Antwerp family of raspberries, and especially as having, to his knowledge, sustained very severe degrees of cold without injury.

Mr. Parry, also indorsed the Clark as hardy, of good growth and size, and highly delicious.

A member asked if the Clark resembled the Belle de Fontaine. The President said it did not. Dr. Knox was emphatic to the same effect.

To an enquiry, Mr. Campbell said that the Clark had not only survived severest cold, but the vines afterwards bore fruit, and much fruit.

Mr. Trowbridge, Connecticut, said that the foliage, as well as the vines of the Clark, sustained severe frost, and the fruit was delicious.

Mr. Bronson, New York, had seen the Clark in Mr. Clark's own ground, and had also himself cultivated it, and all that had been said for it he could indorse. He thought it would supersede all other varieties of the Antwerp class.

Mr. Phoenix said he had found the Philadelphia raspberry hardy and an enormous bearer, but deficient in flavor.

Mr. Sylvester, New York, remarked that the hardiness of the Philadelphia was unquestionable. He had had it live when the cherry, the plum, the peach, and other fruits had been killed by the frost.

Mr. Bateman, of New York, said he once closed a report by saying that we still wanted a hardy raspberry of first quality, and it was recommended to him to try the Clark. He did so, and then said, and now said, that the hardy raspberry of first class was still wanting unless the Clark were it.

Mr. Williams, of New Jersey, after four years experience with the Philadelphia found it very productive, of fair size, and in quality third rate.

Mr. Barry remarked that, in defense against frost, the vines must be laid down in the winter.

Mr. Campbell had covered the tender varieties, but this made them start too early in spring.

The President held that all the varieties, especially in New England and New York, must be laid down in winter, and the crop was then sure.

Mr. Downey said the raspberry had to his knowledge yielded a net profit of over \$500, sometimes \$1000 to the acre.

Mr. Stevens, Mo., asked if the Clark had succeeded in the West as well as in the East.

A member said that if Sandusky, Ohio, was in the West, the Clark has succeeded here also.

Mr. Hoag, N. Y., spoke of an Antwerp hybrid of extreme hardiness and productiveness.

Mr. Trimble, N. J., praised the Doolittle raspberry as early, hardy, productive and of fine flavor.

Mr. Bronson, New York, said that Mr. Doolittle is bringing out another variety, equally good, but ripening a week later, and named by him the Seneca.

Mr. Parry, of New Jersey, said that the Doolittle was highly prized in that State as earlier than the Miami. He had twenty acres of the Doolittle having discarded other kinds after trial. His crop was usually a hundred bushels per acre.

BLACKBERRIES.

The Kittatinny, introduced and disseminated by E. Williams, of Montclair, N. J., was pronounced by Mr. Weir to be hardy and productive in his part of Ill.

Dr. Edwards, of Missouri, found it earlier by a week than the Lawton, about as productive and of more value.

Mr. Kauffman, of Iowa wished Eastern men to say how the Kittatinny among them compares with the Lawton.

Mr. Parry, of New Jersey, had grown them side by side for five years, and found the former hardier and generally better. The Lawton would sometimes be larger—not finer. The Kittatinny will discolor with transportation yet less than the Lawton.

A member had found Kittatinny much the hardier, surviving the cherry, peach and plum in frost. The Lawton is peculiarly acid, but when it is canned, and in winter, he is sick who can't eat it. It cans best after the peach. But the Kittatinny is best for the table, and is earlier than the Wilson.

Mr. Stevens, of Missouri, remarked that the Lawton is valuable for persistent ripening, furnishing ripe fruit not all at once but continuously. He asked if this could be said of the Kittatinny.

Mr. Trowbridge instanced a remarkable case of successful cultivation in his State (Connecticut), where the ground was kept particularly moist, and the plants bore largely and fruit of large size. They were cut in September. The ground was much mulched. The plants became strong and self-supporting.

GOOSEBERRIES.

Mr. Trimble found all the varieties to become mildewed except the American.

Mr. Hooker found the Downing seedling very superior, an inch in diameter, ripening finely, abundant in foliage and in crop.

Mr. Manning so found them. They were oval, of a light bloom, and large.

A member found them satisfactory when in fruit, but his had been five years in fruiting.

Mr. Hooker said this could not be of the kind he had. There were two kinds. No. 1 is larger and better than No. 2, has a pale amber fruit, is erect, with the ends of the branches drooping, and its productiveness increasing with age. It does not bear well when young.

Mr. Williams, N. J., described the two varieties.

CURRENTS.

Mr. Bateman, N. Y., had learned to appreciate this fruit, as once he did not, and had found that it was rarely well grown. When well cultivated it had merits too little known, being useful as a promoter of health in summer, and wonderfully palatable in the right season. Nor should the cost of sugar necessary to sweeten it be an objection, for sugar is itself nutritious and is healthier, especially for children, than meat. It is time the people were educated to appreciate the currant, to cultivate and ripen it and understand its great worth.

Mr. Phoenix, of Illinois, asked for the most productive kinds.

Mr. Bateman: The White Grape and the Versailles.

The President thought the latter far superior to other varieties.

Mr. Trimble said there was a popular prejudice against the use of the fruit and against its culture, and the mistake was that the currants were picked too soon.

Mr. Williams thought the fruit had been strangely overlooked and underrated. Its acidity came at exactly the right season for health. Some had no conception of what cultivation would do for the currant.

The President said that a neighbor of his had an annual crop which brought him from \$800 to \$1300 per acre, all grown under apple trees.

Mr. Hooker. The currant worm can be killed by sprinkling the plant with white powdered hellebore. He said that of late no fruit had been so scarce in New York, and thus so highly prized, on account of its loss by the worm. The fruit had been at \$5 a bushel. He thought the difference between the Versailles and other kinds puzzling and not material.

The President thought the diversity decided.

STRAWBERRIES.

Mr. Jordan had been so deeply interested in the subject, that he had this season traveled over two thousand miles to see strawberries in different sections.

Mr. Hoag said a friend of his had found the Agriculturist variety fail in sandy soil, and he himself had it fail in clayey soil.

A member said that the originator of the Agriculturist himself regarded the Green Prolific as superior.

Dr. Edwards, Missouri, for two years had found no strawberry to compare with the Agriculturist in quality or in productiveness, unless the Green Prolific in productiveness. He referred to Dr. Morse to corroborate.

rate his statement. His trial of the Jucunda, was limited. Saw it at Pittsburg, but it did not equal what he had since seen of the Green Prolific. But in various localities various results were found. He found the Triumphe de Gand not worth culture.

Mr. Quinette, Missouri, had seen the Agriculturist extensively, and it was everywhere inferior.

Mr. Parry had proved it excellent in his region, and his experience with it was highly favorable.

Mr. Hooker. Three years' trial with the Jucunda had pleased him. It was of good size, fair, healthy, productive and second in quality.

Mr. Heaver. Most have tried the Jucunda; it has merit in appearance, but in quality it is about as good as a turnip. He thought it an imposition. [Applause.]

Mr. Hoag had five years of Jucunda, and it had done well; brought a good price. It is not first in quality, but good; productive more than the Wilson, and a valuable market fruit.

Mr. — got more quarts from a Wilson than berries from a Jucunda.

Mr. Stevens, St. Louis, knew of gentlemen strongly in favor of it, and going largely into its cultivation.

Mr. Knox had tested it thoroughly and used no deception, and defied the most critical examination. It is uniformly large, has perfect beauty in form and color, and yields enormously. Seeing it on my grounds, said Mr. Knox, you ask, "How is it possible for vines to yield so much?" As for flavor, that's a matter of taste. Some like the Wilson, others the Triumphe de Gand, others tolerate neither. If to the gentleman it resembles the turnip, he either grows fine turnips or has a fine taste for that vegetable. [Laughter.] The Jucunda may not be superior to others in flavor, yet it is fine. It carries well, and no strawberry that I grow carries better. As for pecuniary interest I'd have done better to have multiplied my own plants and sent none away. It brings a higher price transported to New York and Philadelphia than Wilson's Albany. It is not the latest in ripening. Mr. Knox said he was not its originator, but on finding its merits he proclaimed them.

GRAPE CULTURE

Being in order, Mr. Husmann was called on for his experience with the Iona. It was decidedly adverse.

Mr. Muir had thriving vines in the fourth year, but this year frost had killed the fruit.

Various gentlemen bore unfavorable testimony, but Mr. Bateman testified that the Iona had succeeded on the lake shore, from Sandusky to about Dunkirk—two hundred miles. In at least nine out of ten cases, he had found the vines in fine growth, and the promise entirely satisfactory. He had a few vines beginning to bear. One thousand were in a sandy yellow soil and grew well. Another thousand in a nursery, of richer soil, mildewed badly—another proof that localities change astonishingly. He knew of no failure after one or two years' growth. Others had planted more than he and were delighted. In still other localities the vines were doing splendidly, and seemed perfect in leaf and vine. The same held true in Pittsburg and in Delaware. There should be caution against condemning any variety.

Mr. Jordan, St. Louis, urged the necessity of good clean culture, plentiful mulching and abundant moisture. He opposed condemning varieties, but on his land, when he wanted grapes, should plant the Concord. As to his second choice, he hesitated between Norton's Virginia and Clinton. He would not plant grapes on any soil not rich enough to bear a good crop of corn. The nature of the vine was to produce seed, and to cultivate it we must assist its nature in this. The vine must mature to that point. Then it runs to wood, and if its growth is now checked, it goes to ripening its leaves and fruit. Constant care and close pruning were necessary.

Mr. Husmann held to the rule "By their fruits shall ye know them," and asked Dr. Griffith how many acres he had planted in Iona, and how much fruit he had got.

Dr. Griffith, of Pennsylvania, had 20,000 Ionas in his vineyard, and a committee of grape growers had called it the best vineyard they had seen. It was in its second year; he had 150,000 vines; didn't think Mr. Husmann could ever make Iona succeed in Hermann. This year the bearing Iona vines in Pennsylvania are remarkably successful. But peculiar conditions are required and the Iona can't keep company with the Concord over a vast area of territory.

Mr. Hoag had fruited the Iona with abundant success.

THE IVES' SEEDLING.

Mr. Mears, of Ohio, had known it for nine years and cultivated it for three—two years at his home. He had seen no mildew or rot about it, but had seen it produce heavy crops from the third year onward, at every stage of growth. The bunches were large, compact and sound. He was no wine maker and did not

judge it as to wine. As to flavor, any one would love it who loved the Concord.

Mr. Meehan left home (Philadelphia), prejudiced against the Ives' seedling, but at Cincinnati found it to be as good as the Concord, and it was regarded as excellent as the Norton's Virginia for wine.

Mr. Husmann had found the Ives' slow in bearing, and preferred the Concord for flavor and Norton's Virginia for wine.

At this point of the discussion some plates of Ives' grapes were brought in, handed about, freely partaken of and generally enjoyed. They were from the vineyard of J. M. McCullough, Cincinnati.

Dr. Warder discoursed positively and eloquently of the Ives, but chiefly of its abundance of wine.

Mr. Knox found it ripened earlier than the Concord, and found it free from disease.

Mr. Meehan had seen a little rot in the Ives', and also an instance in it of a disease resembling the fire blight of the pear. It was at Colonel Warren's vineyard.

Dr. Warder said that in this instance the blight was by an insect which attacked all grapes, and which happened to be rife in that locality.

Mr. Husmann said it would be very interesting to hear the experience of the President in regard to American and European wines.

The President said that on his arrival at Paris from Washington, he was elected one of the Commissioners. He found that the American wines had been passed by the committee. A single bottle of Catawba was taken as a sample of American wines. He endeavored to obtain a revision, but failed. He then moved for the appointment of a committee of the Universal Exhibition to report upon the growth of the vine, horticulture and pomology. The committee was appointed, of which he was a member. The committee found that samples of American wines had been seriously injured by being placed in a hot house.

In examining some of the wines from Hesse Darmstadt, the committee found them inferior to ours. The owners on tasting our wines, said, if you can make such wines as this, you have no need of ours.

He said the best American wines would compare favorably with those of the Rhine. We were taken to the famous Johannisburg, and were shown their best wine, and had never before tasted such excellent wines. These favorite wines are sold at one pound ten shillings per bottle to the Emperor of Russia, the Duke of Cambridge and other nobles who could afford to pay for them. These wines would cost in this country about \$15 per bottle. We cannot raise such wine, but have some almost as good.

They examined the American wines, and the Europeans expressed their approbation of the Virginia Seedling and the Ives. A gentleman said, these are the only wines that could have withstood the heat to which they were exposed. Go on, then, in raising your red wines—they cannot be surpassed.

At Johannisburg, we examined the soil, and found it apparently unfavorable for grape raising. The whole surface is like a cake of burnt clay, and had to be broken up by a large two-pronged hoe. Only 60,000 bottles were raised on this spot. (A specimen of the soil was shown.)

Mr. Barry, who accompanied the President to Europe, was called to state his experience, but declined adding anything to what had been said. He said the Johannisburg grape was a Reissling. The fine grapes are all raised on elevated ground, the level ground always producing inferior wine. The vineyards are renewed once in ten, fifteen or twenty years. We saw fields from which the vines had been removed and broken up preparatory to renewing the vines.

Mr. Husmann offered a resolution of thanks to the President and those who accompanied him to Europe, for the eminent service done to American horticulture. Adopted.

The President said that in his travels on the Rhine he found that the steep hills were the favorite spots for the culture of the grape; on the south side, where the soil is dry and the heat of the sun intense. The grape crop frequently failed. Our climate seems to be just as favorable as theirs. We have had seasons as well as theirs.

Mr. Barry said on one side of the Rhine the Reissling grape is cultivated with great success, while on the other side it could not be raised well. It is a late grape and requires to be well ripened.

Dr. Trimble said: There are a great many insects, the enemy of the fruit being comprised in eight or ten. He wished to know which one of these insects it was desired that he should speak of. The meeting moved the codling moth.

Dr. Trimble said he traveled over this country many years ago, and then there was no fruit here; now there are 2,400 varieties on exhibition up stairs. All this fruit is troubled with insects. Iowa appears to be a very wormy State. He was introduced to the

President of the Iowa Agricultural Society this morning, and found him literally covered with the codling moth. He said he had put some pears in his pocket, and that accounted for it. The codling moth and the curculio are very troublesome to fruit. They appear in it when the fruit is quite young. You will find them under the trees, and the best way to get rid of them is to let the hogs and cattle into the orchard and they will destroy them. We have no apples in New Jersey this year, but will probably have some next year, if the apple moth does not destroy them. If there is no other way of getting rid of these insects, it is better to gather the young fruit and destroy them. He could not recommend the tarring process. I don't think the ordinary farmer can spare time to kill the curculio in that way. A man who wants to raise choice fruits must devote his whole attention to it.

A great many of the fruits destroyed by this apple moth or caterpillar fall to the ground without the moth upon it. All the stone fruits have but one enemy, the curculio, while the apples and pears have two—the curculio and moth. A great many caterpillars secrete themselves under the bark of trees—it is a favorite place for them; the first brood will come out in the spring, and the second brood will remain until the next spring. He had adopted the plan of putting hay rope bands around the trees, and had caught a great many. The young ones crawl up the tree by instinct and form their cocoons; when intercepted by the hay bands they stop and form their cocoons between the hay and the bark. He could not say whether they came out of the tree, or were hatched somewhere else. Last fall he caught 1000 caterpillars under the hay rope, and there were as many on the fruit. This moth comes at intervals all the summer. Any one of experience can tell the apple or pear that contains the caterpillar; cut it open, and you will see it engaged in drilling. The first moment you see them on your fruit, put the hay bands on and you can catch them. As for the last brood, take off the hay bands and the birds will destroy them. Many of them are destroyed by other insects. (Dr. Trimble exhibited a hay rope that has been in use in his orchard, and explained the mode of putting it on—wrapping it three times around the tree. He also exhibited a piece of bark from a pear tree, perforated with holes made by the downy woodpecker in search of the caterpillar. Audubon calls this bird the sapsucker, but it is not; that is an unfortunate name, for it is one of our most valuable birds.)

Some suppose there are two broods of the curculio in the seam, but this is not so. Where they live in the winter is not positively known, but most probably they lie about the roots of grass a little below the ground. He had no doubt that there are species of curculio in the West that do not exist in the East.

He spoke of the superior size and color of the Western peaches and apples, and exhibited a string of New Jersey apples about the size of marbles.

Mr. Earl, of Illinois, said it was a demonstrated fact that the curculio can be killed. The expense of destroying them on eleven hundred peach trees at a certain place was just two dollars per day.

Dr. Trimble said he was delighted to hear it. If he was going into the fruit business he would cultivate plums and apricots alone. He wanted a resolution passed to-morrow that all the "curculio killers" were a humbug. It could only be done by the labor of human hands. A statement had been made that by boring a hole in the tree and putting in sulphur, the insect would be killed. He had been fool enough to try this remedy himself. All these remedies are not worth a straw. The curculio is often killed during a dry season, while undergoing transformation. His impression was that next year this part of the country will be much troubled by the curculio, the present summer having been very dry.

A member inquired of Dr. Trimble whether calomel would dissolve in the sap of trees and kill the insects. The Doctor replied that if it did it would kill the tree.

A resolution was offered requesting the President and Mr. Barry to publish their observations in Europe for the use of this Society. Adopted.

On motion of Mr. Saunders, of the District of Columbia, the thanks of the Society were tendered to Dr. Trimble for his interesting and valuable remarks on insects. Adopted.

[Conclusion in our next.]

FARMERS AND FARMERS' SONS wanted to act as Agents for that book which every farmer should have who has horses and mules—see Advertisement of Zeigler, McCurdy & Co., on page 333.

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EDITOR'S TABLE.

SPECIMEN NUMBERS.

We sometimes send sample copies of the *Rural World* to persons who are not subscribers, so that they may see a specimen of our journal, and if they like it, subscribe for it, and use their influence in forming clubs for it.

They will see that on the first of January next it will be issued WEEKLY, in its present excellent style and form, at the low price of \$2 per annum, and that all who subscribe now will receive the remaining numbers for this year free. Premiums will also be given to those forming clubs. See list of premiums and terms, on page 333.

A Present of a Premium Bridle.

We acknowledge the receipt of a fine present from the following gentlemen, members of the Jefferson Co. Agricultural and Mechanical Association. We happened to get hold of the paper containing the names of our friends, and publish it entire:

"We, the undersigned, members of Jefferson Co. Agricultural and Mechanical Association, subscribe the amount set opposite our names, for the purpose of raising funds to buy a Premium Bridle, to present to Col. N. J. Colman of St. Louis, as a memento for services rendered this Society.

D. W. Bryant.	H. Hamel.
W. S. Jewett.	C. G. Warn.
G. Hamel.	W. S. Dyer.
Wm. Walker.	R. M. Whitehead.
M. A. Douthett.	C. C. Fletcher.
J. W. Whitehead.	Elile Donnell.
L. J. Rankin.	W. Evans.
J. W. Fletcher.	B. Cohen.
J. C. Power.	J. E. Leonard.
C. L. Rankin.	H. Christian.

NOTICES OF NEW WORKS.

THE NURSERY. A monthly magazine for youngest readers, by Fanny P. Seaverns. J. L. Shorey, No. 13 Washington St., Boston.

We are in receipt of this well-timed magazine. Its very numerous and beautiful illustrations are life-like and child-like—none of your Bluebeard and Forty Thieves. The type is large, bold, carefully punctuated and accented, while the subjects are faultless.

NEW ADVERTISEMENTS.

We call especial attention to the following new Advertisements in the present issue:—

Premium Chester White Pigs—Geo. B. Hickman, West Chester, Penn.

Alderney Stock for Sale—Levin H. Baker, St. Louis, Mo.

True but Strange—Reeves & Co., N.Y.

Native Grapes grown from cuttings and single eyes—M. G. Kern, Supt. Lafayette Park, St. Louis.

Fruit Trees, Vines, Small Fruits—Bayles & Bro., Carondelet, Mo.

Goodrich Seedling and Harrison Potatoes—Yorkshire Pigs—J. M. Beecher, Newport, Mo.

Nursery Stock—Hargis & Sommer, Quincy, Illinois.

Universal Neuralgia Pill—Turner & Co., Boston.

First Fall Exhibition of American Poultry Society, A. M. Halsted, Corresponding Secretary, 68 Pearl St., N.Y.



A DAY IN OCTOBER.

The sun-light to-day is filling the sky, and is a glory on the earth—a great light brighter than is its wont. It fills the valleys to the brim, and is equally light upon the hills. What makes it more interesting is, the haze, which this active wind has brought on; you can almost see the volume move from the south. The clouds also partake of the same nature; they are fleecy and rapid.

This is in October. The leaves have already assumed their russet—and there is a flame of light on the higher woods. Ah! such light, such days, but seldom come, and when they do come, they make up for all amends of bad weather. This is after the equinoctial, which was a severe one. For several days after, the sky seemed at rest—as if really resting from such hard effort. And now it has recovered, and we see this beauty.

Flowers look up again—that were so long discouraged. So much light, such a day, they hardly expected—and it is interesting to see how they take it—shining as bright as ever; nodding as a flower alone knows how to nod.—Their silver is silver to-day, and their gold, gold. They are still in groups. The pheasant struts among them fearless—and all goes well between them. This is in the glades, where the sun is warmest, and the wind scarce enters.

The trees are still pleasant, just before they give themselves up to winter, still retaining something of summer, but most of autumn, with here and there a bare top. As I approach the vale, I hear the brook, quite a strong sound, almost as hoarse as in March. I come upon it, and almost ere aware, find myself in the sand, soft and yielding, just thrown up by the freshet. Its water is still dull, and the little minnows are as active as in May—but this is not May. Such a sun has not the spring, such woods, such flowers.

The fields are barren—closely cropped. The stubble-field is the saddest of all sights, where so late went the harvest. Here the wind moans: I fancy I hear it on this sunshiny day. Stubble! we all are stubble at last—and this season is sent to remind us.

The seasons come and go—and this is a pleasure in itself to contemplate. But when October comes, then the wished for (yet dreaded) time has come. Then is the brilliance, such as the earth has not, save in its first few weeks of this month. This brilliance must reflect to the inhabitants of the planets—a saffron light, seen only in autumn, and unaccounted for by them.

It is now the woods stand in all the tender-

ness of this hue, with here and there a leaf, the *avant courier* of the storm which is to follow—the storm of leaves—each leaf rushing to gain the earth, where it never has been.

In this rain there is too much sadness to be: no one can stand that—the trees in their weeping time! But it is the leaves that weep—they suffer—not the tree: that casts them off, to make way for other leaves. And these poor leaves settle themselves down, and adjust themselves as best they may; and that is the end of the leaves: you never hear a lisp from them after that, who were so busy all summer. As happy as the butterflies they were, only they could not wander. But they played in the family of leaves on the family tree; and now, as a brotherhood, they lie all closely together.

The leaves are the most important thing in October, frail as they are. They grew these woods; they afforded shade and security for the birds; and the brook is the fuller for the leaves that kept the sun kindly from it, and nurtured the mosses and the ferns. What a great hue they make, with a multitude that is indeed like the sands of the sea; and in this multitude are the familiar families of leaves, each representing its own kind, and never failing to represent it truly.

And the trees gather the leaves at their feet to protect them; and the same leaves that were so happy on the tree, and grew it, will feed it again, and grow it, and be happy. This is keeping things in the family. And it is the work, the instinctive work of the woods. Nature, their great mother, has taught them this, and they are but carrying out the great injunction. Were you to look, you could not see a particle that failed in its office. So the seasons will occur, and the woods change—and we may rely upon it: you need not fear that Autumn (or October her daughter) will ever fail: it will be you that will fail. And then the Octobers will still come as they do now. F.G.

ENJOYMENT OF NATURE.

The few days that come in winter when the sun is as bright and the air as mild as in summer, are among the finest pictures we get in the whole range of the seasons. You have the fleecy clouds of summer, and the dreamy haze of August, only infinitely brighter and clearer. Oh the purity and brightness of such a scene—in winter! Especially if the snow is a clean picture of the night before. These blue glimpses, followed by such a sky after a storm, are, or ought to be remembered. They reflect themselves upon the mind, and better a man's nature. Why not cultivate a memory of them? The more sensitive men do this: they cannot avoid it; it is part of their nature and enjoyment: they must have mental and poetical aliment of this kind. The commonest minds can have the same; but they must learn it. We must learn to see and appreciate the beauties of nature. So, only a man more or less cultivated, can appreciate Keats, Wordsworth, Jean Paul Richter, Hawthorne. Here is a great instrument for the amelioration of mankind, which is certainly neglected. It is as Tennyson says:

"For what are men better than sheep or goats
That nourish a blind life within the brain?"

This great country is getting out of its first necessary activity—and must soon, like all civilized countries, settle down into an intelligent, quiet enjoyment. It is doing that now in many parts. The arts and sciences are flourishing here immensely for a new country. Here in the West we must keep pace. The man who is left behind is more or less degraded. If we wish to be respected members of society, we must rise from out our sloth, and advance. We advance by reading and thinking. We cannot in any other way. And an intelligent appreciation of nature is one of the results of an improved mind.

DOMESTIC DEPARTMENT.

WATER-PROOF AND FIRE-PROOF CEMENT, FOR ROOFS OF HOUSES.—Slack stone lime in a large tub or barrel with boiling water, covering the tub or barrel to keep in the steam. When thus slacked, pass six quarts through a fine sieve, it will then be in a state of fine flour. To this add 1 quart rock salt and 1 gallon of water. Boil the mixture and skim it clean. To every 5 gallons of this skimmed mixture add 1 lb. of alum and $\frac{1}{2}$ lb. of copperas; by slow degrees add $\frac{1}{2}$ lb. potash and 4 quarts fine sand or wood ashes sifted. Both of the above will admit of any coloring you please.

It looks better than paint, and is as durable as slate.

CURE FOR DYSENTERY.—Take new churned butter, before it is washed or salted; clarify over the fire and skim off all the milky particles; add $\frac{1}{2}$ brandy to preserve it, and loaf sugar to sweeten; let the patient (if an adult), take two table-spoonfuls twice a day.

CURE FOR ERYSIPELAS, AND ALL HIGH INFLAMMATION OF THE SKIN.—A simple poultice of cranberries pounded fine and applied in a raw state. Lime water is also excellent applied, often, with cloths.

CURE FOR SNAKE BITES.—Indigo, 4 dms., gum camphor, 8 dms., alcohol, 8 ozs., mixed and kept in close bottles. Apply to the wound and the cure is soon completed.

COUGH SYRUP.—Put 1 qt. hoarhound to 1 qt. water, and boil it down to a pint: add 2 or 3 sticks of liquorish and a tablespoonful of essence of lemon. Take a tablespoonful of the Syrup three times a day, or as often as the cough may be troublesome.

FOR THE BITE OF A MAD DOG.—Take of the root of allacompane $\frac{1}{2}$ ozs., cut it fine, and boil it in a pint of new milk, down to $\frac{1}{2}$ pint. Take this every other morning fasting (eat no food until 4 o'clock, P. M.) from 1 to 2 ozs. at a time for two weeks. The above has cured many individuals.

CHAPPED HANDS, LIPS, ETC.—Take 1 lb. honey and 1 lb. salsoda, and 2 qts. water. Apply when necessary.

WATER-PROOF FOR LEATHER.—Take linseed oil 1 pint, yellow wax and white turpentine each 2 ounces, Burgundy pitch 1 oz., melt and color with lampblack.

WART AND CORN SALVE.—Take the extract of Belladonna 4 drachms, per oxide of manganese, 3 ozs., potash 5 lbs.; pulverize the potash in an iron kettle, and let it stand in the open air 24 hours, then mix the whole together.

Shave the corn with a sharp knife, and then apply for ten minutes the salve; wash it off and soak it in sweet oil. This is the article sold about the country, and on the corners of the streets in our cities for 25 and 50 cents a drachm bottle.

GRAPES IN FRANCE.—We extract the following from the Paris correspondent of the *Mo. Republican*:

"The account of the prospects of the vintage throughout France are nearly everywhere the same; a limited quantity of wine, but of very superior quality. In some districts, the yield will be two-thirds of an average, in others as low as only one-third. The cold and wet spring checked the productive powers of the vines; but the warm and prolonged autumn has greatly improved the flavor of the grapes."

St. Louis Wholesale Market.

Corrected for COLMAN'S RURAL WORLD, by

SHRYOCK & ROWLAND,

Successors to W. P. & L. R. Shryock,

COMMISSION MERCHANTS

COTTON & TOBACCO FACTORS,

And Agents for the sale of Manufactured Tobacco.

210 Levee and 216 Commercial St., St. Louis.

Particular attention paid to the purchase of Plantation Supplies and General Merchandise.

OCT. 25, 1867.

Cotton—20c to 21 $\frac{1}{2}$ lb.

Tobacco—Lugs, \$4.00 to 7.00 $\frac{1}{2}$ 100 lbs.
Shipping leaf, \$7.50 to 14.00.
Manufacturing leaf, \$8.00 to 100.00.

Hemp—Hackled tow, \$140 @ 147. $\frac{1}{2}$ ton.
Dressed, \$275 @ 300.
Medium, \$145 @ 165.
Choice, \$190.

Lead—\$8.25 @ 8.50 $\frac{1}{2}$ 100 lbs.

Hides—Dry salt, 18c $\frac{1}{2}$ lb.
Green 11c $\frac{1}{2}$ lb.
Dry flint, 22c $\frac{1}{2}$ lb.

Hay—\$16.00 @ 18.00 $\frac{1}{2}$ ton.

Wheat—Spring, \$1.70 to 1.90, $\frac{1}{2}$ bush.
Winter, \$2.00 to 2.75 $\frac{1}{2}$ bus.

Corn—\$1.10 to 1.15 $\frac{1}{2}$ bush.

Oats—62c to 66 $\frac{1}{2}$ bus.

Barley—Spring, \$1.15 @ 1.30 $\frac{1}{2}$ bush.
Fall, \$1.75 @ 1.85.

Flour—Fine, \$6.00 to 6.50, $\frac{1}{2}$ bbl.
Superfine, \$7.00 to 7.50 $\frac{1}{2}$ bbl.
XX, \$ 9.00 to 10.50 $\frac{1}{2}$ bbl.
Ex. Family, \$12.00 to 14.50 $\frac{1}{2}$ bbl.

Butter—Cooking, 10c to 13; table, 33 to 40, $\frac{1}{2}$ lb.

Eggs—20c @ 22 $\frac{1}{2}$ doz., shipper's count.

Beans—Navy, \$3.50 @ 4.00, $\frac{1}{2}$ bus.
Castor, \$2.00 $\frac{1}{2}$ bus.

Potatoes—\$2.75 @ 4.00 $\frac{1}{2}$ bbl. for Peachblows.

Salt—per bbl. \$3.40. G. A., sack, 2.50.

Onions—new, \$2.60 @ 2.85 $\frac{1}{2}$ bbl.

Dried Fruit—Apples—\$1.25 @ 1.50 $\frac{1}{2}$ bush.
Peaches—halves, \$2.25 @ 2.75 $\frac{1}{2}$ bush.

Cranberries—\$10 @ 12.

Corn Brooms—\$1.75 to 4.50 per doz.

Groceries—Coffee, Rio, 25c to 27 $\frac{1}{2}$ lb.
Tea, \$1.25 to 2.00 $\frac{1}{2}$ lb.
Sugar, N. O., 13 $\frac{1}{2}$ c to 16 $\frac{1}{2}$ lb.
Crushed & Refined, 17 $\frac{1}{2}$ c to 18 $\frac{1}{2}$ lb.
Molasses, N. O., 75c to 95 $\frac{1}{2}$ gal.
Choice Syrups, \$1.35 to 1.70, $\frac{1}{2}$ gal

Soap—Palm, 6 $\frac{1}{2}$ c to 7 $\frac{1}{2}$ $\frac{1}{2}$ lb.
Ex. Family, 9c $\frac{1}{2}$ lb.
Castile, 14c @ 22 $\frac{1}{2}$ lb.

Candles—18 $\frac{1}{2}$ c to 24 $\frac{1}{2}$ lb.

Lard Oil—\$1.05 @ 1.15 $\frac{1}{2}$ gal.

Coal Oil—54c @ 58 $\frac{1}{2}$ gal.

Tallow—11c @ 11 $\frac{1}{2}$ $\frac{1}{2}$ lb.

Beeswax, 35c to 40 $\frac{1}{2}$ lb.

Green Apples—\$2 @ 3.50 $\frac{1}{2}$ bbl. Choice Shipping.

A correspondent writes: "I am glad that the *Rural World* is to visit us weekly after 1st January, and will do what I can to induce my neighbors to become subscribers."

One evening, when the congregation of one of the up town churches were leaving the house, it commenced raining. A lady said to the gentleman who accompanied her and her sister, "Why, it rains—send and get an umbrella." "Why, my dear," said the gentleman, "you are neither sugar nor salt, and rain will not hurt you." "No," said the lady "but we are *lasses*." It is needless to say he sent for an umbrella immediately.

THE SNOW FLAKE.

The poets and writers of romance often refer to the snow flake as an emblem of purity. When we see the snow falling gently to the ground, we think of D. B. DeLand & Co.'s *Best Chemical Saleratus*, which we think is quite as pure and produces biscuit nearly as light. It is full weight, and you therefore get more saleratus for the same money.

Horse Stealing in Missouri.

We are sorry to see that horse-stealing in our State is on the increase. We copy from a circular just received a list of stolen horses:

Stolen, from J. R. Bowman, near Windsor, Henry county, Mo., on 23d September, on sorrel mare, six years old, 15 $\frac{1}{2}$ hands high, heavy built, a few white hairs on forehead, white stripe on breast, white hairs on top of neck, a little white on inside of right hind foot, white hairs mixed in tail. Gets up well.

Stolen, from House James, Carrollton, Mo., on the night of Sept. 27th, one black mare, 3 years old, 14 $\frac{1}{2}$ hands high, heavy built, white spot on forehead, right hind pastern white, small white ring around top of left hind hoof, small white spot on left fore shoulder.

Stolen from Abner Mullins, near Miami, Saline county, Mo., the night of Sept. 27th, one bay mare mule, 4 years old, 13 $\frac{1}{2}$ hands high, with saddle marks.

Stolen, from Thos. P. Crittenden, of Warrensburg, Johnson county, Mo., August 16th, 1867, one light bay horse, round made, black hoofs, mane and tail, small lump on right hind leg below the knee, racks under saddle.

Stolen, from P. C. Stotts, of Frankford, Saline co., Mo., on the night August 10th, 1867, one blood bay horse, 9 years old, 15 $\frac{1}{2}$ hands high, black mane and tail, blind in right eye, racks and paces.

Stolen, from John D. Biggs, seven miles southwest from New London, on Sunday night, the 6th inst., two horses, described as follows, to wit: one a chestnut sorrel mare, 6 years old, about 15 $\frac{1}{2}$ hands high, white on one hind foot, full in the forehead, and a few gray hairs on the same; quite a hole on the front side of left fore hoof, caused by a cork; paces slow under saddle and trots, shows very well in harness. The other a gelding, dark bay, 4 years old, about 15 hands high, branded letter "J" on left jaw, is a fine saddle horse, and goes almost any gait.

Stolen, from Lewis and Sam'l Paughborn, of Mexico, Mo., on Sept. 26, 1867, one large black mare, sunburned, 15 $\frac{1}{2}$ hands high, lengthy and heavily built, 7 years old, saddle mark on left side, halter mark $\frac{1}{2}$ inches wide by 2 long on left jaw near the eye, with white hairs, small white spot on left side of crupper, long and heavy black mane and tail, good trotter, but has a slow, jingling pace.

Stolen, from R. L. Roberts, near Waverly, Mo., on the 18th Sept., one iron ray mare, 5 years old, near 15 hands high, medium size, a small scar on left shoulder, about 6 inches above joint of shoulder, some saddle mark.

Stolen, from S. M. Feagan, Palmyra, Mo., on Saturday night, Oct 6th, 1867, a chestnut sorrel mare, six or seven years old, about 15 hands high, well formed, blaze in the face, both hind feet white considerably high up, with an ugly scar on the right hind leg, between the hock and pastern joints.

TRUE BUT STRANGE.—Any person sending us their address with 20 cents, will receive by mail the name, and a Carte de Visite of their future Wife or Husband. LEEVES & CO., 78 Nassau St., New York. nov3mos



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**A SAFE,
CERTAIN,
AND
Speedy Cure
FOR
NEURALGIA,
AND ALL
NERVOUS
DISEASES.**

*Its Effects are
Magical.*

It is an UNFAILING REMEDY in all cases of Neuralgia Facialis, often effecting a perfect cure in less than twenty-four hours, from the use of no more than two or three pills.

No other form of Neuralgia or Nervous Disease has failed to yield to this

WONDERFUL REMEDIAL AGENT.

Even in the severest cases of Chronic Neuralgia and general nervous derangements—of many years' standing—affecting the entire system, its use for a few days or a few weeks at the utmost, always affords the most astonishing relief, and very rarely fails to produce a complete and permanent cure.

It contains no drugs or other materials in the slightest degree injurious, even to the most delicate system, and can ALWAYS be used with

PERFECT SAFETY.

It has long been in constant use by many of our MOST EMINENT PHYSICIANS, Who give it their unanimous and unqualified approval. Sent by mail on receipt of price and postage.

One package, \$1.00. Postage 6 cents.

Six packages, \$5.00 " 27 "

Twelve packages, \$9.00 " 48 "

It is sold by all wholesale and retail dealers in drugs and medicines throughout the United States, and by **TURNER & CO., Sole Proprietors,** nov3m 120 TREMONT ST., BOSTON, MASS.

First Fall Exhibition of the AMERICAN Poultry Society.

To be held in the city of

NEW YORK, Commencing TUESDAY, Nov. 26th, and closing FRIDAY, Nov. 29th, 1867.

The Society being resolved to make this the finest Exhibition ever held in America, cordially invite all other societies, and all lovers of a handsome fowl, pigeon, bird, or rabbit, to join with them in this object. The Premium List is very full and complete,

OVER THREE HUNDRED PRIZES

Being offered for competition, of which about

ONE HUNDRED are SILVER MEDALS.

Several SILVER CUPS are also offered.

Owners of pure bred stock are solicited to send their birds, which will be fed and taken care of by the Society, and returned in any way wished.

For Premium List and full particulars, address, **A. M. HALSTED,** Corresponding Secretary, nov2t 68 Pearl Street, N. Y.

THE BOOK FOR FARMERS. AMERICAN FARMER'S Horse Book,

BY ROBERT STEWART, M.D., V.S.

Published in English and German.

18th Thousand now in Press.

This book has been tried, and not found wanting.

FARMERS

And Farmers' Sons, who make our best Agents,

WANTED TO SELL IT EVERYWHERE.

Send for Description and List of practical tests, to **ZEIGLER, McCURDY & CO., Publishers,** nov4t 513 Olive St., St. Louis, Mo.

BOUND VOLUMES FOR 1866.

Bound Volumes of the *Rural World* for 1866 for sale at this office. Price, \$3.

Whiskers—Dr. LAMONTES CORROLIA will force Whiskers on the smoothest face, or Hair on Bald Heads. Never known to fail. Sample sent for 10 cents. Address, REEVES & CO., jyl5-1y 78 Nassau Street, New York.

1867—ST. LOUIS NURSERIES.—1868

COLMAN & SANDERS' have just issued their New Wholesale and Retail Catalogue of Fruit and Ornamental Trees, Grape Vines, Small Fruits, Evergreens, Roses, &c. Send 3 cent stamp for a Catalogue. Address, Colman and Sanders, St. Louis, Mo.

100,000 FARMERS 100,000 WANTED! TO ACT AS CLUB AGENTS.

EVERY WEEK.
Colman's Rural World.

PROSPECTUS FOR 1868.

TWENTIETH YEAR AND VOLUME.
The Oldest Agricultural Journal in the Mississippi Valley.

NOTICE!

On and after January 1st, 1868, this well-known Agricultural Journal will be issued

Every Week!
AT \$2.00 PER YEAR.

PREMIUMS!

IN TREES, PLANTS, GRAPE VINES, SEWING MACHINES, AND KNITTING MACHINES,

GIVEN TO CLUB AGENTS!

Club Agents wanted in every Neighborhood in the West and South-West. Every responsible Farmer can act as a Club Agent.

SAMPLE (FREE) COPIES

The Proprietor believing that a Weekly Agricultural Journal is needed in the Valley of the Mississippi, has determined to issue one commencing with the New Year, Jan'y, 1868. Every New Subscriber now, will receive the remaining numbers of 1867, Free. Now is the time to

FORM CLUBS FOR 1868.

\$3000 AGENTS Wanted. \$10 made from \$1.

Call and examine an invention needed by everybody. No experience necessary. Business light. Situation permanent—employment immediate. C. L. VAN ALLEN, 48 New Street, New York. oct15-3m

\$2 TO \$5.

FOR every hour's service; pleasant and honorable employment without risk. Desirable for all ladies, ministers, teachers, students, farmers, merchants, mechanics, soldiers, everybody; please call or address, C. W. Jackson & Co., 58 Beaver St., New York. oct15-3m

\$100 a Month Salary.

WILL be paid for Agents, male or female, in a new, pleasant, permanent business; full particulars FREE by return mail, or sample retailing at \$4.50 for 50 cts. A. D. BOWMAN & CO., 48 Broad Street, New York. (Clip out and return this notice.) oct15-3m

It will continue to be published in its present excellent form of 16 pages (so as to preserve and bind conveniently.) It will be embellished with appropriate engravings. It will contain a Review of the Markets. It will be devoted to the interests of the Western Farmer, Fruit Grower, Vineyardist, Stock Breeder, &c.

LIST OF PREMIUMS FOR CLUBS.

GRAPE VINES FREE.

To any person sending 4 names and \$8, I will send by mail, carefully packed in moss, 6 well-rooted Concord Grape Vines, or 6 Clinton, or 4 Hartford Prolific, or 4 Taylor's Bullitt (white), or 1 of each of them.

SMALL FRUITS FREE.

To any person sending 4 names and \$8, I will send 1 dozen St. Louis Red Raspberry, or 1 doz. Doolittle's Improved Black Cap Raspberry, or 1 doz. large Red Dutch Currants, or 1 doz. Houghton Seedling Gooseberries, or half a doz. of the celebrated Philadelphia Raspberry, or 1 doz. each of the Agriculturist, French's New Seedling, and Russell's Seedling Strawberries. For double the number of names, double the amount of Premiums, and so on.

AN ORCHARD FREE.

For 20 subscribers at \$2 each, I will give, nicely packed and delivered at any Express Office or R. R. Station in St. Louis, 50 Choice Apple Trees, assorted varieties, or 50 Choice Peach Trees, or 25 Apple and 25 Peach Trees.

For 40 subscribers at \$2 each, I will give double the number of the above trees.

SEWING AND KNITTING MACHINES, FREE.

For 60 subscribers at \$2 each, I will give one of Wheeler & Wilson's Family Sewing Machines, worth \$75, or one of Wilcox & Gibbs' Sewing Machines, worth \$58, or one of Lamb's Knitting Machines, worth \$60.

Every one of our subscribers can obtain one or more Premiums, by a little effort—NOW is the time.

Address, **NORMAN J. COLMAN,**
Editor and Proprietor,
N. E. Cor. 5th and Chesnut, St. Louis, Mo.

PREMIUM CHESTER WHITE PIGS.



BRED AND FOR SALE BY
GEO. B. HICKMAN,
 West Chester, Chester County, Penna.

nov-2t

Send for Circular and Price List.

To the Trade.

100,000 Grape roots, 2 to 50 cts.
 100,000 Fruit trees, 7 to 50 cts.
 100,000 strong one year Apple roots, \$8 per 1000.
 1,000,000 Hedge plants, very fine.
 5,000 Roses (200 kinds), 10 to 40 cts.
 2,000 Ornamental Shrubs, 10 to 30 cts.
 5,000 Gooseberries, 3 to 5 cts.
 5,000 Blackberries, 3 cts. to \$1.
 10,000 Raspberries, 3 to 25 cts.
 5,000 Currants, 3 to 12 cents.
 250,000 Apple Grafts, put up to order, for spring,
 half cash with the order, \$8 to \$10 per 1000, accord-
 ing to quantity taken.
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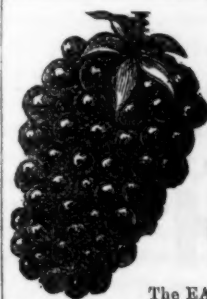
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Concord, second quality,	2.50 "
Catawba, first quality,	2.50 "
Catawba, second quality,	2.00 "
Herbemont, first quality,	4.50 "
In quantities over forty gallons—	
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